A FAMILY TRADITION

The

MAGIC BAKING POWDER COOK BOOK

Published by

STANDARD BRANDS LIMITED "GILLETT PRODUCTS"

MONTREAL · TORONTO · WINNIPEG · VANCOUVER

IN compiling this book of practical and tested recipes our desire is to help all who enjoy wholesome, appetizing food.

Our motto is to make the best of everything, so that, out of a minimum of material, we may get the maximum of good.

Nothing has been taken away from the Magic Cook Book that has been so popular for many years but much has been added that is calculated to make this enlarged book still more useful and especially handy for everyday reference. We have endeavoured to give all necessary information that will make this book of real, daily value to the busy housewife.

All recipes calling for the use of baking powder have been tested with, and the various ingredients correctly proportioned for, Magic Baking Powder.

TABLE OF MEASUREMENTS

(ALL LEVEL FOR DRY INGREDIENTS)

3 teaspoons	1 tablespoon
2 tablespoons	1 fluid ounce
4 tablespoons	¼ cup
8 tablespoons	½ cup
16 tablespoons	1 cup (8 ounces)
2 tablespoons sugar	1 ounce
2 cups granulated sugar	1 pound
2¾ cups brown sugar	1 pound
2¾ cups powdered sugar	1 pound
4 tablespoons flour	1 ounce
4 cups flour	1 pound
3 cups cornstarch	1 pound
3 cups corn meal	1 pound
4 cups dried currants	1 pound
2 cups seeded raisins	1 pound
2 tablespoons butter	1 ounce
4 tablespoons butter	¼ cup
2 cups butter or lard	1 pound
10 medium sized eggs	1 pound
2 cups milk	1 pint (16 ounces)

STANDARD BRANDS LIMITED
GILLETT PRODUCTS
FRASER AVENUE AND LIBERTY STREET
TORONTO

THE MAGIC COOK BOOK

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MANUFACTUREES OF

Magic Baking Powder

BISCUITS

THE SECRETS OF LIGHT TENDER BISCUITS

Sift flour once before measuring.

Have all ingredients cold.

Sift together two or three times, the flour, Magic Baking Powder and salt.

In general—for every cup of sifted flour allow two teaspoons Magic Baking Powder and one tablespoon shortening.

The amount of liquid required varies considerably with the kind of flour used. Pastry flour (made from soft Winter wheat) requires ¾ cup liquid for 2 cups flour, while bread flour (made from Spring wheat) requires 1 cup or more liquid for 2 cups flour to make a soft dough.

TEA BISCUITS

Basic recipe:

2 cups flour
4 teaspns. Magic Baking Powder
½ teaspn. salt
1 tablespn. butter
1 tablespn. lard
¾ cup cold milk, or half milk and half water

Sift flour, baking powder and salt. Cut in the chilled shortening. Now add the chilled liquid to make soft dough. Toss dough on to a floured board and do not handle more than is necessary. Pat out with the hand or roll out lightly. Cut out with a floured biscuit cutter. Bake on a buttered sheet in a hot oven, 450° F., 12 to 15 minutes.

Variations:

CHEESE BISCUITS—1

Roll out biscuit dough and sprinkle generously with grated cheese. Roll up like a jelly roll and cut into one-inch slices. Brush over with milk and bake in hot oven 400° F.

CHEESE BISCUITS—2

Use "Basic Recipe" adding ⅓ cup of grated cheese to dry ingredients. Proceed as for "Tea Biscuits."

POTATO BISCUITS

1½ cups flour
4 teaspns. Magic Baking Powder
½ teaspn. salt
3 tablespns. shortening
1 cup riced potato
½ cup milk (more or less) sufficient to make soft dough

Sift together flour, baking powder and salt. Cut in shortening and lightly mix in cooled riced potato. Add cold liquid. Turn out on floured board; lightly roll or pat out, and cut out. Bake on greased pan in hot oven.

CINNAMON BISCUITS

Make like "Cheese Biscuits No. 1," only spreading the dough with creamed butter and sprinkled generously with sugar mixed with cinnamon.

Proportions:

2 tablespns. sugar
1 teaspn. cinnamon

LEMON BISCUITS

Make "Tea Biscuits" as above. Squeeze half a lemon into a small bowl, then take pieces of lump (dice) sugar, saturate with lemon juice and press one lump into the top of each biscuit before putting them in the oven.

GRAHAM BISCUITS

Substitute in the basic recipe in place of 2 cups flour, 1 cup Graham Flour and 1 cup White Flour. Add 2 tablespoons Brown Sugar.

GOLDEN BISCUITS

2 cups flour
4 teaspns. Magic Baking Powder
1 tablespn. fine sugar
½ teaspn. salt
2 tablespns. shortening
1 cup and 1 tablespn. milk

Mix as for Tea Biscuits.

Put one or two tablespoons of orange syrup in small muffin tins, then fill with biscuit dough. Bake like tea biscuits. When done pour over each a teaspoonful of orange syrup.

Orange Syrup

½ cup sugar
4 tablespns. water
1 tablespn. butter
Grated rind of 1 orange
1 teaspn. lemon juice

Boil together for 3 minutes.

FRUIT SCONE

Make as Tea Biscuits, but add ¼ cup sugar and ½ cup chopped dates.

ORANGE BISCUITS—1

Make like "Lemon Biscuits," using orange juice instead of lemon.

ORANGE BISCUITS—2

Make like "Cinnamon Biscuits," but spread the rolled dough with creamed sweet butter and sprinkle generously with grated orange rind and sugar (equal parts of sugar and orange rind), taking care not to grate any of the outside white of orange rind or the biscuits will be bitter.

EMERGENCY BISCUITS

Add enough milk to "Basic Recipe" to make stiff batter; drop from spoon on buttered baking sheet. Bake in a hot oven.

FRUIT BISCUITS

To "Emergency Biscuits" add 1 cup of raisins. Drop from spoon.

Read Carefully Comments about Flour on Page 4

SOUR MILK BISCUITS

3 cups flour
3 teaspns. Magic Baking Powder
½ teaspn. salt
½ teaspn. Magic Soda
2 tablespns. butter
2 tablespns. lard
1 cup sour milk or buttermilk

Sift together flour, baking powder, salt and soda. Add shortening, cut in with a knife, add sufficient sour milk or buttermilk, (about ¾ cup), to make soft dough. Turn on floured board and pat or roll out lightly to ½" thickness. Cut with biscuit cutter and bake in hot oven 475° F. 12 minutes.

SHORTCAKE BISCUITS

4 cups flour
4 teaspns. Magic Baking Powder
½ teaspn. salt
4 tablespns. shortening
1 tablespn. sugar
Milk, sufficient to make soft dough, about 2½ cups (½ butter, ½ lard)

Sift together three times flour, baking powder and salt. Cut in the shortening. Add sugar, mix well. Add milk to make soft dough. Turn on floured board. Pat or roll lightly to 1" thickness. Cut rather larger than ordinary. Bake in oven 250° F. 15 to 20 minutes. When done split and spread with creamed butter. Put between biscuits some crushed and sweetened strawberries. The biscuits may be covered with whipped cream, and the juice from the fruit poured round the dish or served at the table as many people do not like the short cake biscuit soaked with juice.

SCOTCH SCONES

2 cups flour
2 teaspns. Magic Baking Powder
¼ teaspn. salt
2 tablespns. butter
2 tablespns. golden corn syrup
Milk to make soft dough (about ½ cup)

Sift together flour, baking powder and salt, cut in the butter, add syrup and milk to make soft dough. Drop from a spoon in a Scotch girdle. Place on top of stove, and cook on each side.

WELSH RAREBIT

1 tablespn. butter
½ lb. thinly sliced cheese
3 tablespns. ale or cream
¼ teaspn. salt
¼ teaspn. mustard
¼ teaspn. Worcestershire sauce

Put all ingredients in a double boiler. Cook until thick and creamy. Serve quickly, on hot toast or baking powder biscuit.

The Rarebit may be placed under the broiler for a few minutes to brown on top if desired.

Welsh rarebit is a mixture of cheese, seasoning and cream or ale. It is usually served on toast or crackers, also delicious when served on hot buttered baking powder biscuits either plain or toasted.

ENGLISH MONKEY

1 cup stale bread crumbs
1 cup milk
1 tablespn. butter
¾ cup cheese cut in small pieces.
2 eggs
½ teaspn. salt
Few grains cayenne pepper

Soak bread crumbs in milk for fifteen minutes. Melt butter, add cheese, when melted add soaked crumbs, yolks slightly beaten and seasonings, cook until thickened, 3 or 4 minutes. Fold in stiffly beaten whites. Pour over hot toasted Tea Biscuits or toasted bread.

DOUGHNUTS

1 cup sugar
2½ tablespns butter
3 eggs
1 cup milk
4 teaspns. Magic Baking Powder
¼ teaspn. cinnamon
¼ teaspn. grated nutmeg
1 teaspn. salt
3½ cups flour, more or less

Cream butter and add one-half cup sugar. Beat eggs until very light, add remaining half cup sugar—combining mixtures and beating well. Add flour, salt, baking powder and spices, which have been sifted together—then enough flour to make dough stiff enough to roll. Toss one-third of mixture on floured board, knead slightly, pat, and roll out to ¼" thickness. Shape with a doughnut cutter. Fry in deep fat, when done, remove from fat with a skewer and drain on brown paper. Roll in cuttings with one-half remaining dough, shape and fry as before; repeat until all the dough is used up. Doughnuts should come quickly to the top of fat, brown on one side, then be turned to brown on the other. Avoid turning more than once. The fat must be kept at a uniform temperature. If too cold, doughnuts will absorb fat; if too hot, doughnuts will brown before sufficiently risen.

PLAIN DOUGHNUTS

2½ tablespns. butter
1 cup sugar
3 eggs
3½ cups bread flour (about)
4 teaspns. Magic Baking Powder
½ teaspn. nutmeg
1 teaspn. salt
½ teaspn. cinnamon
1 cup milk

Cream together butter and one half sugar. Beat remaining sugar with eggs until very light and combine mixtures. Sift together 3 cups bread flour, baking powder, salt and spices and add to first mixture alternately with the milk, add enough flour to roll out to ¼" thickness, cut and fry in hot fat 375° F. to a light brown. They should come to the top quickly. Turn once only. Drain on brown paper and roll in sugar.

To Test Fat:—Heat fat until it smokes—then drop in a small piece of dough. If it rises quickly to the top, the fat is ready.

SOUR MILK GRIDDLE CAKES

1½ cups flour
½ teaspn. salt
2 teaspns. Magic Baking Powder
⅓ teaspn. Magic Soda
1 egg
1½ cups sour milk
2 tablespns. shortening, melted

Sift dry ingredients together; add egg, milk and melted shortening. Mix well and bake on hot, slightly greased griddle, turning only once.

MAGIC GRIDDLE CAKES

2 cups flour
½ teaspn. salt
4 teaspns. Magic Baking Powder
2 eggs
1½ cups milk
2 tablespns. melted shortening

Sift dry ingredients into bowl; add beaten eggs, milk and melted shortening. Mix well and drop by spoonfuls on slightly greased hot griddle. When bubbles appear, turn cakes and brown on other side. Do not turn a second time. Serve immediately on hot plate with butter and maple syrup.

BUCKWHEAT CAKES

2 cups buckwheat flour
1 cup flour
6 teaspns. Magic Baking Powder
1½ teaspns. salt
2½ cups milk or milk and water
1 tablespn. molasses
1 tablespn. melted shortening

Sift together flours, baking powder and salt; add molasses and shortening to liquid; beat well. Bake on hot, slightly greased griddle, turning only once.

WHOLE WHEAT OR HEALTH BISCUITS

2 cups whole wheat flour
¾ teaspn. salt
4 teaspns. Magic Baking Powder
2 teaspns. shortening
1 cup milk
4 tablespns. cut raisins

Mix flour, salt and baking powder well or sift through coarse strainer; mix shortening in lightly; add milk to make a soft dough. Add raisins. Drop by spoonfuls quite far apart on greased baking tin or in muffin tins. Bake in moderate oven at 400° F. about 25 minutes.

BRAN BISCUITS

½ cup bran
1½ cups flour
5 teaspns. Magic Baking Powder
½ teaspn. salt
3 tablespns. sugar
2 tablespns. melted shortening
½ cup water

Mix thoroughly bran, flour, baking powder, salt and sugar; add shortening and sufficient water to make soft dough; roll on floured board to about ¼" thick; cut with floured biscuit cutter. Bake in hot oven at 475° F. about 15 minutes.

SALLY LUNN

½ cup butter
½ cup sugar
3 eggs
1 cup milk
2 cups flour
4 teaspns. Magic Baking Powder
¾ teaspn. salt

Cream butter and sugar well; add beaten eggs and milk alternately with the flour sifted with baking powder and salt. Bake in greased shallow pan or in muffin tins in hot oven at 425° F. for 20 minutes. Serve hot.

MUFFINS

2 cups flour
3 teaspns. Magic Baking Powder
1 tablespn. sugar
½ teaspn. salt
1 cup milk
2 eggs
4 tablespns. shortening

Sift together flour, baking powder, sugar and salt; add milk, well-beaten eggs and melted shortening. Mix well. Half fill greased muffin tins and bake in moderate oven at 400° F. about 20 minutes.

RICE MUFFINS

Follow recipe for "Muffins," using 1 cup flour and 1 cup cold boiled rice. Use 1 egg instead of 2 and ⅔ cup milk instead of 1 cup. Add the rice last, mixing in lightly. Bake about 30 minutes in a moderate oven at 400° F.

CORN MEAL MUFFINS

Follow recipe for "Muffins," using ¾ cup corn meal and 1¼ cups flour instead of all flour; add 1 tablespoon more sugar (or omit all sugar) and use 1 instead of two eggs.

BRAN MUFFINS

¾ cup bran
1¼ cups white or graham flour
3 tablespns. sugar or molasses
½ teaspn. salt
¾ cup milk
4 teaspns. Magic Baking Powder
1 egg
4 tablespns. melted shortening

Mix all dry ingredients well together; add egg, melted shortening, molasses (if used) and milk to make a soft batter. Beat well until thoroughly mixed. Half fill each greased muffin tin and bake in hot oven at 425° F. about 15 minutes.

SOUR MILK BRAN MUFFINS

Follow recipe for "Bran Muffins," using sour milk for sweet milk and 3 teaspoons Magic Baking Powder instead of 4 and sifting ¼ teaspoon Magic Soda with the flour and baking powder.

GRAHAM GEMS

1 cup flour
4 tablespns. brown sugar
¾ teaspn. salt
4 teaspns. Magic Baking Powder
1 cup graham flour
1 cup milk
1 egg
4 tablespns. butter, melted

Sift together white flour, sugar, salt and baking powder. Add graham flour. Add milk, egg and melted shortening and beat well. Half fill greased muffin tins and bake in hot oven at 425° F. about 20 minutes.

PECAN MUFFINS

Follow recipe for Graham Gems adding ½ cup chopped pecan nuts to dry ingredients. Put 1 tablespoon batter into each greased small muffin tin or ring and half pecan on each muffin. Bake in hot oven at 425° F. about 20 minutes.

DATE MUFFINS

⅓ cup shortening
1 egg
2 cups flour
3 teaspns. Magic Baking Powder
½ teaspn. salt
¾ cup milk
1 cup dates, pitted and chopped

Cream shortening, add beaten egg, flour in which baking powder and salt have been sifted, and milk. Add dates. Bake about 25 minutes in greased gem pans in moderate oven at 400° F.

For sweet muffins sift ¼ cup sugar with dry ingredients.

ECONOMY WAFFLES

2 cups flour
1½ cups milk
2 eggs (beaten separately)
2 tablespns. sugar
3 teaspns. Magic Baking Powder
½ teaspn. salt
6 tablespns. melted butter

Sift dry ingredients into mixing bowl. Beat egg yolks well, add milk and stir this mixture into the dry ingredients, slowly beating until the batter is perfectly smooth. Then add melted butter and fold in egg whites stiffly beaten.

This recipe makes six waffles.

DE LUXE WAFFLES

2 cups flour
4 teaspns. Magic Baking Powder
¼ teaspn. salt
1¾ cups milk
3 eggs
½ cup butter

Sift dry ingredients together. Add milk to well beaten egg yolks. Stir into dry ingredients. Add melted butter; beat well and fold in stiffly beaten egg whites.

CHOCOLATE WAFFLES

1¾ cups flour
3 teaspns. Magic Baking Powder
½ teaspn. salt
6 tablespns. sugar
2 eggs
1 cup milk
2 tablespns. butter
2 squares chocolate

Mix and sift dry ingredients. Add milk, beaten eggs, butter and melted chocolate. Bake waffles three minutes.

This recipe makes four standard size waffles.

POPOVERS

1 cup flour
¼ teaspn. salt
2 eggs
1 tablespn. melted shortening
1 cup milk

Sift flour and salt together; make a well in the flour, break eggs into well, add melted shortening and milk and stir until smooth. Pour into hot greased gem pans and bake in hot oven at 450° F. for 30 minutes; then decrease heat to 350° F. for 15 minutes.

CAKES

GENERAL RULES FOR PREPARATION

Have all necessary utensils and ingredients ready before starting work.

Accurate measurements are essential in cooking. Have utensils of regulation size, and 8-oz. measuring cup with suitable divisions plainly marked; teaspoons, tablespoons, spoons for mixing, egg beaters, flour sifter, biscuit cutter, pastry brush, set of mixing bowls.

For dry ingredients always use level measurements. When half a spoonful is required, fill spoon and then divide lengthwise of the spoon and scrape out one half. When one quarter of a spoonful is required, divide crosswise the remaining half.

For liquid measurements, use all the cup or spoon will hold.

For shortening, pack and level the measuring cup or spoon with a knife.

Great care is required in combining ingredients.

The most difficult part of cake making is the baking. The cake may be a failure, despite careful preparation, if the oven is not satisfactory.

Grease the pans in which Butter Cakes are baked with Butter and dust over with Flour.

Sponge and Angel Cakes should be baked in pans which are not greased nor dusted with flour.

To produce a finished cake with a smooth level top, lightly press the mixed batter from centre to sides and into the corners of the cake pan.

The temperature of the oven and the time required for baking depend on the size and kind of cake and are usually designated in the recipe.

A round pan with a centre tube for Loaf and Angel Cake is recommended.

Unless a round bottomed mixing bowl is used, care must be taken to ensure even mixing of the ingredients of the batter.

All leavening powders, whether baking powder, soda or cream of tartar, should be mixed and sifted with the flour before being added to the batter.

Ground spices should be mixed and sifted with the flour and then added to the batter.

Cocoa may replace chocolate in cake making by substituting one third cup of cocoa and 2 teaspoons shortening for every ounce (or square) of chocolate designated in the recipe.

INGREDIENTS

SHORTENING—Select a good grade of shortening.

SUGAR—Fine granulated or castor sugar is best for plain cake. If sugar is coarse, roll and sift before measuring, otherwise it may introduce errors in measurement.

EGGS—Fresh eggs give good results, but packed eggs, if of good flavor, are satisfactory.

FLOUR—There are many varieties of wheat, with two of which the housekeeper should be familiar—Winter Wheat contains little gluten but considerable starch, from it Pastry Flour is made; Spring Wheat contains considerable gluten but is poor in Starch, from it Bread Flour is made.

Bread Flour is generally used with yeast. Pastry Flour is more suitable for cakes and other batters, unless specified in the recipe. If for any reason it is necessary to use Bread Flour instead of Pastry Flour, it is a good rule to use two tablespoons less flour to each cup (or two ounces less to each pound).

It is a mistake to think that the relation which the various ingredients bear to each other, is not important, and that the same amount of Bread Flour as Pastry Flour may be used just by increasing the liquid. If the liquid is increased, then the butter, sugar and eggs must also be increased to properly balance the recipe. It is much more simple to lessen the amount of Bread Flour.

Bread Flour is excellent for doughnuts, fried cakes and crullers, as these hold their shape much better when made with the stronger flour.

The quantities of flour specified for use in recipes in this book are based on Pastry Flour, but excellent results may be obtained with Bread Flour if precautions mentioned above are taken into consideration. Flour should be sifted several times to give the cake an improved texture.

LIQUID—Water or milk as designated in recipe.

PLAIN LAYER CAKE

½ cup butter
1 cup sugar
2 eggs
2 cups flour
2½ teaspns. Magic Baking Powder
⅛ teaspn. salt
⅔-¾ cup milk
½ teaspn. flavoring

Cream butter until as light as whipped cream, add sugar gradually beating all the time. Add the whole eggs, one at a time, beating well between the addition of each egg. Sift together flour, baking powder and salt, and fold in one-third to the butter mixture, one-third of the milk, and continue until all flour and milk are used up. Add flavoring. Half fill buttered and floured pans. Bake in oven at 350° F. until done.

When cool put between layers and cover cake with the following:—

Pineapple Frosting

2 tablespns. pineapple juice
2 teaspns. lemon juice
2 tablespns. butter
2 cups or more confectioner's sugar

Put pineapple juice into saucepan, when at boiling point remove from fire—add butter and lemon juice—when butter is melted pour slowly in the sugar—beating hard until of a nice consistency to spread.

MOCHA CREAM CAKE

¼ teaspn. Magic Soda
4 teaspns. heavy sour cream
1 cup light brown sugar
1 egg
¼ cup milk
¼ cup strong coffee
1½ cups flour
½ teaspn. salt
3 teaspns. Magic Baking Powder
1 teaspn. vanilla extract

Add soda to cream and mix. Blend thoroughly with sugar. Add egg yolk and beat well. Add milk and coffee mixed together. Add flour sifted with baking powder and salt. Mix well. Add vanilla and beaten egg white and bake in a well greased pan at about 400° F. for 20-30 minutes.

Icing

Half cup butter creamed with 2 cups icing sugar, 1 tablespoon milk, ½ teaspoon vanilla. Roll in almonds, which have been blanched brown and chopped finely.

SEED CAKE

¾ cup butter
1½ cups sugar
3 eggs
3 cups flour
¼ teaspn. salt
3 teaspns. caraway seeds
1 cup milk
3 teaspns. Magic Baking Powder

Cream butter and sugar; add well beaten yolks; beat again. Sift flour, salt and baking powder. Add to first mixture alternately with caraway seeds and milk; fold in stiffly beaten whites last of all. Bake in one large or two small well greased pans 1 to 1½ hours. Moderate oven 350° F.

ALMOND MERINGUE CAKE

½ cup butter
1½ cups powdered sugar
4 eggs
1½ cups flour
½ cup cornstarch
4 teaspns. Magic Baking Powder
½ cup milk
1 teaspn. almond extract
⅓ cup almonds blanched and shredded

Cream butter, add sugar gradually, beating all the time. Add the well beaten yolks, sift together three times flour, cornstarch and baking powder, add to butter mixture alternately with the milk. Add flavoring then the stiffly beaten whites of eggs. Turn into a buttered 9-inch square pan about 2 inches deep and cover with the almonds and sprinkle with powdered sugar. Bake in moderate oven (350°) 30 minutes. Just as soon as the meringue on cake begins to turn color cover with thick brown paper, as when finished baking the meringue should be a very delicate brown.

MARSHMALLOW CHOCOLATE LOAF CAKE

3 squares unsweetened chocolate
¾ cup cold milk
2 cups flour
2 teaspns. Magic Baking Powder
½ teaspn. salt
¾ cup butter
1¼ cups sugar
8 eggs (yolks only)
1 teaspn. vanilla

In a double boiler put chocolate and milk, when melted stir until quite smooth—cool. Sift flour once, measure, add baking powder and salt, sift together three times. Cream butter, gradually add sugar and beat until light and fluffy. Add yolks which have been beaten until thick and lemon colored, and vanilla, then add flour mixture alternately with the cooled chocolate, a little at a time, beating well after each addition until smooth. Bake in a well greased pan in slow oven (235°) for 25 minutes, increase heat slightly (to 350°) and finish baking 45 minutes. Turn out carefully and while still warm cover bottom with marshmallows that have been rinsed off with cold water and cut in halves cross-wise. When cake is cool cover with chocolate frosting.

NUT LOAF CAKE

1 cup butter
1¾ cups sugar
3 eggs
¼ cup milk
3 cups flour
3 teaspns. Magic Baking Powder
1½ cups chopped hickory, pecans or walnuts
¼ teaspn. salt
1 teaspn. vanilla extract

Beat butter until soft and creamy; add sugar and yolks of eggs, beating well. Sift flour with baking powder and salt and add, alternately, a little at a time, with milk. Mix well, but do not beat. Add nuts and flavoring; fold in stiffly beaten egg whites; mix well. Pour into well-greased and floured loaf pan and bake 1 hour and 40 minutes in moderate oven at 325° F.

IMPERIAL CHOCOLATE CAKE

2 squares unsweetened chocolate
4 tablespns. butter
1¾ cups sugar
2 eggs
2 cups flour
1 teaspn. Magic Baking Powder
1 teaspn. Magic Soda
1 teaspn. vanilla
1 cup sour milk or butter milk
⅓ teaspn. salt

Melt chocolate in double boiler. Add butter, sugar and half cup sour milk. Mix well, then beat in eggs one at a time. Add sifted flour, baking powder, soda and salt, alternately with remaining half cup of sour milk and vanilla. Beat well and bake in layer cake tins in moderate oven from 25 to 30 minutes.

Frosting

1½ cups sugar
½ cup water
2 eggs (whites)
1 teaspn. vanilla
1 teaspn. lemon juice
⅛ teaspn. salt

Boil sugar and water until it forms a soft ball in cold water, or until it spins a thread. Add slowly to beaten egg whites, and continue beating until it is of consistency to spread. Add flavoring and cover cake, decorating with grated chocolate and walnuts.

CREAM LOAF CAKE

½ cup butter
1 cup sugar
2 eggs
1 teaspn. lemon extract
½ cup rich milk or thin cream
1¼ cups flour
½ cup cornstarch
3 teaspns. Magic Baking Powder

Cream butter; add sugar slowly; add beaten yolks of eggs and flavoring; add milk a little at a time. Sift flour, cornstarch and baking powder together and add; fold in beaten whites of eggs. Bake in greased loaf pan in moderate oven at 375° F. about 45 minutes. Cover with Boiled Frosting.

10 Famous Cakes . . .

BANANA LAYER CAKE

By Miss Ann Adam, of the Canadian Home Journal

½ cup butter
1¼ cups sugar
3 eggs
1 teaspn. vanilla extract
¼ teaspn. salt
2½ cups flour
3 teaspns. Magic Baking Powder
⅔ cup milk

Cream butter; slowly work in sugar, beating well. Add unbeaten eggs, singly, beating well after each. Add flavoring. Sift remaining dry ingredients and add, alternately with milk. Bake in 3 greased layer-cake tins in moderate oven at 375° F. about 20 minutes.

Lemon Cream Filling

Mix 3 tablespoons cornstarch with ½ cup sugar; add ½ cup boiling water. Cook in double boiler until thick and smooth, stirring constantly. Stir into beaten yolk of 1 egg, return to saucepan and cook 2 minutes longer. Remove from fire, add 2 tablespoons lemon juice, grated rind of ½ lemon and 1 tablespoon butter. Cool. Spread between layers, cover with thinly sliced bananas, then a little more filling.

Cover top and sides with Seven-Minute Frosting, colored a pale yellow, (for recipe see page 15). Garnish with slices of banana which have been dipped in lemon juice.

RAISIN AND NUT CAKE

By Madame R. Lacroix, Asst. Director of the Provincial School of Domestic Science, Montreal

½ cup butter
1 cup sugar
3 eggs
2 cups flour
2 teaspns. Magic Baking Powder
¼ teaspn. nutmeg
⅔ cup milk
1 cup walnuts
1 cup raisins

Cream butter, add sugar, a little at a time; beat well. Beat eggs until light and add. Sift flour, baking powder and nutmeg three times and add to mixture, alternately with milk. Beat a few minutes and, lastly, fold in chopped nuts, and raisins which have been previously sprinkled with flour. Pour batter into loaf pan lined with well-greased paper. Bake at 350° F. one hour.

"Fondant" Icing

Make syrup with ⅓ cup sugar and ¼ cup water. Cook at 220° F. (boil 5 minutes). Put aside. Make another syrup with 1⅓ cups sugar, ½ cup water and a pinch of cream of tartar. Cook at 228° F. (until consistency of soft ball in cold water). Pour in large platter. Let cool; work with wooden spoon until creamy. Add 5 teaspoons of first syrup. Set in cool place in covered dish. Heat in double boiler before using.

QUICK LIGHT CAKE

By Miss Alice Moir, Dietitian of one of Montreal's finest apartment-hotel restaurants

Pour two unbeaten eggs into a standard measuring cup (8 liquid ounces). Fill remainder of cup with cream. Stir and pour into a mixing bowl containing:

1 cup sugar
1½ cups flour
3 teaspns. Magic Baking Powder

Beat well until light, then pour into two greased layer-cake tins and bake about 30 minutes in a moderate oven, about 350° F.

Orange Frosting

To grated rind of 1 orange, add ½ teaspoon lemon juice and 1 tablespoon orange juice; let stand 15 minutes. Strain, then add gradually to 1 egg yolk, slightly beaten. Add icing sugar until thick.

PINEAPPLE UPSIDE-DOWN CAKE

By Miss Gertrude Dutton who conducts the Better Cookery Section in the National Home Monthly

Butter a round pan about 8" in diameter and 3" deep. In it melt 1 cup brown sugar and 2 tablespoons butter. On the sugar, after melting, lay as many slices of drained canned pineapple as pan will hold. Pour over fruit a batter of:

½ cup butter
¾ cup granulated sugar
2 well beaten eggs
2 teaspns. Magic Baking Powder
2 cups flour
¾ cup milk
½ teaspn. salt
½ teaspn. flavoring

Mix as any butter cake. Bake at 375° F. for 45 minutes, or till done. Turn at once on large round plate. Serve with whipped cream, or plain.

CRUMB CAKE

By Miss Jessie M. De Both, founder of the famous De Both Home Makers' Cooking Schools.

Part 1

½ cup butter or substitute
2 cups brown sugar
2 cups flour

Cream butter and sugar. Stir in flour. Save ¾ cup of mixture for top of cake.

Part 2

1 egg
½ cup flour
3 teaspns. Magic Baking Powder
1 teaspn. cinnamon
¾ cup milk

Beat egg and add to first mixture. Sift dry ingredients and add alternately with the milk. Pour into an oiled cake pan, 10½ x 6½ x 2 inches. Sprinkle crumb mixture, which has been saved out, over top. Bake in moderate oven (350° F.) 45 minutes to one hour.

Recipes that brought fame to Canada's best known cookery authorities . . . .

DELICATE CAKE

By Mrs. Jeanne McKenzie, of Toronto, who won first prize at the 1931 Canadian National Exhibition with this and the next following recipe.

¾ cup butter
2 cups fruit sugar
3 cups flour
2 teaspns. Magic Baking Powder
½ cup milk
Whites of 6 eggs
1 teaspn. almond extract

Cream butter and add sugar. Sift flour and baking powder together several times. Add flour and milk alternately to the butter and sugar. Then add egg whites beaten very stiff. Add almond extract.

GOLDEN CAKE

½ cup butter
1 cup fruit sugar
Yolks of 8 eggs
1¾ cups flour
4 teaspns. Magic Baking Powder
½ cup milk
1 teaspn. orange extract

Cream butter and add sugar. Beat yolks of eggs until light, then add to butter and sugar. Sift flour and baking powder together several times. Add flour and milk alternately to butter, sugar and eggs. Add orange extract.

For both of the above, bake half the batter in small fancy cake moulds for about 20 minutes, in moderate oven at 375° F.; pour other half in layer-cake tins, bake 35 to 40 minutes in moderate oven at 375° F., and when cool cut in fancy shapes with cookie cutters. Decorate with icing, chopped nuts, candied orange-peel jelly, cachous, maraschino cherries, etc.

WALNUT LAYER CAKE

By Miss Ethel Chapman, Editor of the Home Section in the Ontario Farmer

⅓ cup butter
1 cup sugar
2 eggs
1¾ cups flour
2 teaspns. Magic Baking Powder
¼ teaspn. salt
½ cup milk
¾ teaspn. vanilla

Cream butter; slowly work in sugar, beating well. Beat egg yolks until thick and lemon colored and add. Sift dry ingredients several times and add alternately with milk. Add flavoring. Fold in stiffly beaten egg whites. Makes two good layers in 7" tins, or three rather thin ones; bake in moderate oven, 375° F. about 20 to 25 minutes. When cooled, put together and cover top and sides with Filling and Frosting. Decorate with walnut halves.

Filling and Frosting

Boil 2 cups granulated sugar and 1 cup water without stirring to 238° F. or until a few drops in cold water form a soft ball; pour slowly over stiffly beaten whites of 2 eggs and beat until thick; add 1 teaspn. flavoring extract and ½ teasoon. Magic Baking Powder; allow to stand few minutes before spreading.

PRUNE CAKE

By Miss M. McFarlane, Dietitian of St. Michael's Hospital, Toronto

½ cup shortening
1 cup sugar
3 eggs
2¼ cups flour
1 teaspn. soda
1 teaspn. Magic Baking Powder
½ teaspn salt
1 teaspn. cinnamon
1 teaspn. nutmeg
1 teaspn. allspice
1 cup sour milk
1 cup stewed prunes (stoned and chopped)

Cream the shortening and add the sugar gradually. Add the well-beaten eggs. Sift the flour once before measuring. Sift the flour, soda, baking powder, salt and spices together, and add alternately with the sour milk. Add the prunes. Pour into well-greased and floured 8-inch square pan. Bake 30 to 40 minutes in moderate oven, about 375° F.

ORANGE SHORTCAKE

By Miss Helen G. Campbell, Director of the Chatelaine Institute

½ teaspn. salt
2 tablespns. sugar
2 cups flour
4 teaspns. Magic Baking Powder
3 tablespns. shortening
About ¾ cup milk

Sift the dry ingredients; cut in shortening till very fine; add milk to make a soft dough. Turn dough onto a floured board and shape into a round cake about 1" thick. Bake in a lightly greased layer-cake tin or on a baking sheet in a hot oven (475° F.) for 20 to 25 minutes. Split and butter while hot. Place whole sections of seedless oranges, free from skin, between layers and on top of cake. Sift powdered sugar over top and serve with whipped cream or orange sauce.

CHOCOLATE CUP CAKES

By Miss Lillian Loughton, Dietitian and Cookery Expert of the Canadian Magazine

½ cup shortening
1 cup sugar
2 eggs
2 cups flour
2 teaspns. Magic Baking Powder
¼ teaspn. salt
¼ teaspn. soda
¾ cup milk
1 teaspn. vanilla extract
2½ squares unsweetened chocolate

Cream shortening; add sugar slowly; add well-beaten egg yolks. Sift dry ingredients together and add, alternately with milk. Add vanilla and melted chocolate; fold in egg whites beaten stiff. Bake in greased muffin tins in moderate oven at 375° F. about 25 minutes.

Chocolate Icing

Heat ½ tablespoon butter, 3 tablespoons milk and 3 oz. unsweetened chocolate in double boiler; add slowly 3½ cups confectioner's sugar, beating continually; add 1 teaspoon vanilla; beat until creamy; if necessary, add more milk and spread thickly on top and sides of cakes.

Read Carefully Comments about Flour on Page 4

SIX PRIZE WINNING RECIPES

Each recipe on this page won a first prize of $250.00 in the National Mystery Cake Contest

"COON IN THE COTTON"

Madame Lacroix's Recipe
Named by
Mrs. R. Gillam, Rosemount, Montreal, Que.

½ cup butter
1 cup sugar
2 eggs
½ cup mashed potato
½ cup milk
1⅓ cups flour
3 teaspns. Magic Baking Powder
1 pinch salt
½ cup cocoa
1 teaspn. vanilla

Cream butter with ⅓ cup sugar. Beat egg whites stiffly and add ⅓ cup sugar. Put aside. Beat egg yolks with remaining sugar and add to butter. Add mashed potato with milk and beat well. Sift together dry ingredients and add to first mixture, beating well. Mix in lightly the egg whites. Flavor with vanilla. Pour in cake pans, well greased, and cook from 25 to 30 minutes in oven 375° F. Spread marshmallow between layers and cover cake with Foaming Icing.

Marshmallow

Soak 1 tablespoon gelatine in 5 tablespoons cold water. Make syrup with 1 cup sugar and 5 additional tablespoons water. Cook until it threads. Add gelatine. Let cool until consistency of syrup. Flavor with 1 tablespoon lemon juice and pinch of salt and beat until firm. Spread on cake.

Foaming Icing

Put 1 cup brown sugar, 2 tablespoons corn syrup, 4 tablespoons water, white of 1 egg, in double boiler. Beat until mixture is firm. Spread on cake with a flat knife. Decorate with maraschino cherries to taste.

"TWO-TONE MOCHA WALNUT"

Miss M. McFarlane's Recipe
Named by
Mrs. Gladys Skibsted, Beynon, Alta.

½ cup butter
1 cup sugar (granulated)
2 cups flour
3 teaspns. Magic Baking Powder
¼ teaspn. salt
½ cup strong coffee (strained and cold)
¾ cup chopped walnuts
3 egg whites

Cream butter thoroughly; add gradually sugar, creaming well with butter. (Note:—It is the thorough beating and blending of these first ingredients that lay the foundation of the final texture of your cake.) Measure dry ingredients—sift together twice. Add dry ingredients alternately with the strained cold coffee. Beat thoroughly until all ingredients are evenly blended. Add chopped walnuts. Fold in stiffly beaten egg whites. Pour batter into greased pans—filling only two-thirds full. Bake in oven 350° F. for 25 minutes.

Frosting

3 tablespns. butter
1 tablespn. Cocoa (dry)
2 tablespns. strong coffee
1 cup icing sugar (or more)

Cream butter with 2 tablespoons sugar; add liquid. Sift remaining sugar with cocoa. Add to butter. Beat till light and fluffy. Note: To have an icing with a smooth glazed surface, use liquid hot.

"CHOCOLATE ECONOMYSTIC"

Miss Chapman's Recipe
Named by
Mrs. Jos. Kent, Tillsonburg, Ont.

1⅓ cups flour
2 teaspns. Magic Baking Powder
⅛ teaspn. salt
Yolks of 2 eggs
White of 1 egg
¼ cup butter
1 cup fine granulated sugar
¼ cup boiling water
2 squares unsweetened chocolate
½ cup milk
¼ teaspn. vanilla

Sift together three times the flour, baking powder and salt. Beat egg yolks and 1 white (saving 1 white for frosting). Put butter into mixing bowl, add sugar; pour boiling water on the shaved chocolate, stir quickly, and when melted add to butter mixture; add beaten eggs, then dry ingredients alternately with milk, add vanilla; beat all together. Pour into a greased cake tin and bake in moderate oven.

Frosting

1 cup sugar
⅓ cup boiling water
White of 1 egg
1 teaspn. vanilla or ½ tablespn. lemon juice
Optional—½ cup nut meats or 3 marshmallows

Boil sugar and water together without stirring until syrup threads when dropped from tip of spoon. Have egg white beaten stiff. Pour syrup gradually on beaten egg, beating constantly until of consistency to spread. Add flavoring and spread over cake. Broken walnut meats or almonds blanched and split may be sprinkled over top.

If marshmallows are used in frosting stir them into the hot syrup just before it is poured into beaten egg white. When mixture is beaten to a smooth fluff, allow it to "set" for a few minutes before spreading on cake. Nut meats are not used with the marshmallow icing.

"MOSAIC LOAF CAKE"

Miss Loughton's Recipe
Named by
Mrs. Wm. Harmer, Drumbo, Ont.

1 cup butter
2 cups fine white sugar
3 cups flour
1 cup finely chopped citron peel
2 cups chopped and blanched almonds
½ cup shredded cocoanut
3 teaspns. Magic Baking Powder
½ teaspn. salt
1 cup milk
5 egg whites

The texture and fine flavor of this typical English cake depend upon careful mixing. Cream the butter and sugar till light and fluffy. Sift flour once. Dust peel, nuts and cocoanut with one-half cup of flour; add baking powder and salt to balance of the flour, sift together twice, then gradually add alternately with milk to the creamed butter and sugar; when thoroughly blended add peel, nuts and cocoanut. Lastly fold in the stiffly beaten whites. Turn into a well-greased loaf pan. Bake 1½ hours in 400° F. oven for the first 20 minutes, then gradually decrease heat.

Six Prize Winning Recipes

(Continued)

"SHELL-TINT COCOANUT"

Mrs. Hunt's Recipe
Named by
Mr. Ralph Breckon, Calgary, Alta.

3 cups flour
3 teaspns. Magic Baking Powder
¼ teaspn. salt
⅔ cup butter
1½ cups fine sugar
1 teaspn. almond extract
1 cup milk
½ teaspn. vanilla
4 eggs

Sift flour, add baking powder and salt, and sift together 3 times. Cream butter; gradually add fine sugar, beat until light; add 2 egg yolks one at a time and beat; then add sifted dry ingredients alternately. Add vanilla and almond extract. Mix well. Fold in stiffly beaten whites of 4 eggs. Bake in well-greased 9" layer-cake pans in moderate oven (350° F.) 20-25 minutes.

Filling and Icing

4 tablespns. butter
5 cups Confectioner's sugar
2 egg yolks
4 tablespns. cream
Vanilla
Pink Fruit Coloring (or Cochineal)

Cream thoroughly the butter, gradually adding 2 cups of sifted confectioner's sugar. When smooth put 4 tablespoons of mixture into another bowl and add the two yolks and 1 tablespoon cream alternately with 1¼ cups of the remaining confectioner's sugar, add ½ teaspoon vanilla and 1 teaspoon almond extract, beat until smooth and creamy. To the first mixture add the remaining 1¾ cups of confectioner's sugar with 3 tablespoons cream, add the extracts; beat until light and smooth. To one half of this mixture add a few drops of the coloring sufficient to make a delicate pink. This gives a white, pink and pale yellow which makes this delicious cake very attractive. Put some of the yellow mixture between layers, and spread yellow on sides, putting a coating of shredded cocoanut over this, cover top of cake with thick dabs of the three colors, and run a four-pronged fork through in circles so that the colors are prettily mixed.

"NUT KIST LAYER CAKE"

Miss Alice Moir's Recipe
Named by
Miss Lenora Robinson, North Battleford, Sask.

2 cups flour
3 teaspns. Magic Baking Powder
¼ teaspn. salt
½ cup butter
1 cup fine sugar
3 eggs
¾ cup milk
½ teaspn. vanilla

Mix and sift flour, baking powder and salt; cream butter, add sugar gradually, beat until very light. Add well-beaten egg yolks, then sifted dry ingredients alternately with milk; add vanilla. Fold in stiffly beaten egg whites. Fill buttered pans two-thirds full. Bake in moderate oven 350° F. 25 minutes.

Filling

Cream 3 tablespoons butter, gradually add about 1½ cups confectioner's sugar, 1 teaspoon very strong coffee, ½ teaspoon vanilla and enough cream to make mixture of consistency to spread. Fold in 2 tablespoons of almonds which have been blanched and lightly browned in oven and rolled fine with rolling pin. Spread between layers.

Frosting

Place 1 cup brown sugar and ⅓ cup boiling water in saucepan. Stir over low heat until sugar is dissolved. Boil gently without stirring until a soft ball is formed when tried in cold water, or syrup spins a thread 3" long when dropped from spoon. Cool gradually. Add slowly to stiffly beaten white of 1 egg. Beat until it thickens. Add ½ teaspn. vanilla. Spread thickly over cake and sprinkle with rolled burnt almonds.

BRIDE'S CAKE

1 cup butter
2 cups sugar
1 teaspn. almond or vanilla extract
¾ cup milk
3½ cups flour
3 teaspns. Magic Baking Powder
Whites of 6 eggs

Cream butter, add sugar gradually, beating in well; add flavoring; beat until smooth. Add milk a little at a time and flour which has been sifted three times with baking powder. Beat whites of eggs until very light, and add to batter, folding in very lightly without beating. Bake in large greased and floured loaf pan in moderate oven at 325° F. about 1 hour. Cover with Ornamental Frosting.

ROSE WHITE FRUIT CAKE

1 cup butter
1 cup sugar
3 eggs
3½ cups flour
2 teaspns. Magic Baking Powder
½ teaspn. salt
1 lb. raisins
1 teaspn. almond extract
1 cup chopped nuts and candied cherries mixed
½ cup warm milk

Sift flour once, measure, add baking powder and salt, sift together. Cream butter thoroughly, gradually adding sugar, beat the eggs till as light as possible, add flour mixture and beaten eggs alternately to butter mixture, beat hard, add flavoring, then fruit and nuts which have been mixed and sifted with some of the flour. Add warm (not hot) milk, beat altogether hard. Line a round cake tin with buttered paper. Turn in the mixture, and bake in moderate oven (350° F.) 1½ to 2 hours.

SOFT GINGER-BREAD

½ cup lard and butter mixed
1 cup sugar
1 cup molasses
1 cup sour milk
1 teaspn. Magic Soda
1 tablespn. boiling water
2 teaspns. each cinnamon and ginger
1 teaspn. each cloves and nutmeg
¼ teaspn. salt
3 cups flour
½ teaspn. Magic Baking Powder

Melt shortening; put molasses into a bowl, pour on the hot melted shortening; add sugar, sour milk and boiling water. Mix well together. Sift together flour, baking powder, soda, spices and salt, and add to wet mixture. Beat briskly. Bake in a greased, shallow pan 40 minutes in 350° F. oven. May be served as a dessert. Cut in squares and serve with whipped cream or a rich sauce.

GINGER-BREAD

⅔ cup butter
2 eggs
1 cup molasses
1 cup brown sugar
2 teaspns. ginger
1 teaspn. each cinnamon and cloves
¼ teaspn. grated nutmeg
1 cup sour milk
1 teaspn. Magic Soda
3 cups flour
¼ teaspn. salt
½ teaspn. Magic Baking Powder

Pour hot melted butter into the molasses, add sugar and well beaten eggs; sift together dry ingredients and add to first mixture alternately with sour milk. Beat well. Bake in greased and floured shallow pan 40 minutes in 350° F. oven.

GOLD CAKE

3 tablespns. butter
¾ cup sugar
Yolks of 3 eggs
1 teaspn. flavoring extract
1½ cups flour
3 teaspns. Magic Baking Powder
½ cup milk

Cream butter; add sugar slowly; add egg yolks which have been beaten until thick; add flavoring. Sift together flour and baking powder; add alternately with milk to first mixture. Bake in greased loaf pan in moderate oven at 375° F. for 35 minutes, or in shallow pan 25 minutes. Cover with any icing desired.

ANGEL CAKE

1 cup egg whites, plus 1 extra egg white
Pinch salt
1 teaspn. Gillett's Cream of Tartar
1½ cups fine granulated sugar
1 cup flour
½ teaspn. Magic Baking Powder
1 teaspn. vanilla
1 teaspn. almond extract

Add salt to egg whites, and beat until foamy with a wire egg whip. Add cream of tartar and continue beating until whites are stiff enough to hold a tablespoon erect. Fold in the sugar lightly, 2 tablespoons at a time. Fold in the flour (which has been sifted with baking powder 5 times) and sifting it over the egg whites about two tablespoons at a time. Stir in flavoring very lightly. Half fill large ungreased tube pan. Put into perfectly cold oven, if either gas or electric is used, and let heat gradually rise to 300° F., then prevent temperature from rising any higher and let cake cook 45 to 50 minutes, or bake cake 45 to 50 minutes in moderate oven at 350° F. if preferred. At end of time remove cake from oven, invert pan and let stand until cold.

3 EGG ANGEL CAKE

¾ cup sugar
⅔ cup milk
3 egg whites
⅛ teaspn. salt
1 cup flour
2 teaspns. Magic Baking Powder
½ teaspn. Gillett's Cream of Tartar
½ teaspn. each almond and vanilla extract

Heat milk and sugar just to boil. Add salt to egg whites and beat until stiff. Add hot syrup slowly to egg whites, beating continually. Let cool. Sift together 5 times flour, baking powder and cream of tartar; fold into egg mixture. Add flavoring. Pour into small ungreased angel cake tin; bake in moderate oven at 350° F. about 30 minutes. Remove from oven; invert pan and allow to stand until cold. Cover top and sides with icing desired.

Note:—Excellent to make with Gold Cake. Only 3 eggs are required for both.

DUTCH APPLE CAKE

2 cups flour
½ teaspn. salt
4 teaspns. Magic Baking Powder
4 tablespns. butter
1 egg
4 tablespns. sugar
6 tablespns. milk
2 apples

Sift together flour, baking powder and salt; cut in butter with two knives; add sugar; mix lightly. Drop egg into cup, unbeaten, add the milk ice cold. Turn on to floured board, shape the dough; put on greased sheet. Pare and cut the apples into eighths; press into parallel rolls into dough; sprinkle with sugar and cinnamon and dot with butter, mixed together in the proportion of two tablespoons sugar and half a teaspoon cinnamon. Bake in hot oven 400° F. 20 minutes.

WINE CAKE

1 cup butter
1½ cups flour
1 teaspn. Magic Baking Powder
½ teaspn. salt
½ teaspn. ground mace
5 eggs
1½ cups fine sugar
1 teaspn. vanilla extract
½ teaspn. almond extract

Sift flour and sugar before measuring. Cream butter until very light. Sift together three times the flour, baking powder, salt and mace, and add to the creamed butter. In another bowl beat egg yolks, add sugar and flavoring. Combine the two mixtures, beat together till very light, then fold in stiffly beaten whites. Turn into a loaf pan, which has been lined with well greased letter paper, and bake for one hour in moderate oven 375° F. This cake has excellent keeping qualities if stored in an airtight tin box.

SUNSHINE CAKE

¾ cup egg whites
1¼ cups sugar
5 tablespns. hot water
½ cup egg yolks
1 cup flour
¾ teaspn. Gillett's Cream of Tartar
⅛ teaspn. salt
½ teaspn. Magic Baking Powder
1 teaspn. vanilla
1 teaspn. almond extract

Beat egg whites with a wire whip until they are stiff enough to hold a teaspoon erect. Cook sugar and water together to 240° F. and pour very slowly on the stiffly beaten egg whites, beating all the time. Let the mixture cool thoroughly and then fold in the well-beaten yolks. Sift together the flour, cream of tartar, salt and baking powder five times, add flavoring and fold lightly into egg and sugar mixture. Half fill large tube pan, and bake as angel cake. This cake has excellent keeping qualities.

MRS. T. O. SCHREIBER'S PEEL AND RAISIN CAKE

1½ cups butter
3 cups brown sugar
4 eggs
5 cups flour
3 teaspns. Magic Baking Powder
1 cup milk
2 cups seeded raisins
1 cup chopped nuts
1 cup finely cut mixed peel

Sift flour once, add baking powder and sift together, cream butter until very light, add sugar gradually and continue beating, add the well beaten eggs, add flour mixture alternately with milk —reserving a little of the flour to mix with the fruit and nuts. Now add these. Beat thoroughly, line a cake pan with well buttered paper, turn in mixture, bake in oven 400° F. for first 40 minutes, reduce temperature to 300° F. and bake slowly 1¼ hours.

LEMON CAKE

4 eggs (separated)
1 cup powdered sugar
2 tablespns. lemon juice
1 tablespn. lemon rind
5/6 cup flour
1½ teaspns. Magic Baking Powder
½ teaspn. salt

Beat yolks of eggs till thick and lemon colored gradually adding sugar, beating well after each addition—add lemon juice and rind, beat again. Then add flour which has been sifted four times with baking powder and salt, beat all together four minutes. Fold in the stiffly beaten whites. Turn into 2 large round, or 2 square pans and bake in oven 350° F., until it springs back when touched.

When cool fill with the following and sift sugar over the top:—

1 egg
1 cup sugar
1 cup water
1 lemon (juice and grated rind)
2 dessertspoons cornstarch

Put the water, grated rind and juice of lemon in a saucepan and let it heat; mix in a bowl, sugar cornstarch and egg yolk; blend with ¼ cup water, add to mixture in saucepan and stir until thick.

SHORT CAKES

2 cups flour
4 teaspns. Magic Baking Powder
½ teaspn. salt
4 tablespns. shortening
2 tablespns. sugar
1 egg
⅔ cup milk

Sift together the dry ingredients; cut in shortening till very fine; add sugar. Beat egg and pour with the chilled milk to make soft dough (but not too soft to hold its shape when baked). Turn the dough on to a floured board, roll lightly to one-third inch thickness. Cut out with a round cutter. Brush one round with melted butter; place another round on it; bake in hot oven. Split, fill with fresh berries slightly sweetened. Put top round on and pile whipped cream over it, decorating with whole berries.

Read Carefully Comments about Flour on Page 4

COCOANUT MARSHMALLOW LAYER CAKE

½ cup butter
1 cup sugar
3 eggs
1 teaspn. lemon juice
1 teaspn. vanilla extract
¾ cup milk
2 cups flour
3 teaspns. Magic Baking Powder
¼ teaspn. salt

Cream butter; add sugar, yolks of eggs and flavoring; mix well. Sift flour with baking powder and salt; add alternately with milk to first mixture. Add whites of eggs beaten stiff. Bake in 3 greased and floured layer cake tins in moderate oven at 400° F. 15 to 20 minutes. Put together with following:

Cocoanut Marshmallow Filling and Frosting

1½ cups granulated sugar
½ cup water
6 large marshmallows
Whites of 2 eggs
2 teaspoons lemon juice
1 cup fresh grated cocoanut

Boil sugar and water to 238° F. or until syrup spins a thread. Add marshmallows cut into very small pieces but do not stir into syrup. Pour very slowly into stiffly beaten whites of eggs and beat until smooth. Add lemon juice. Spread between layers. Sprinkle with cocoanut and small pieces of marshmallow. Cover top and sides of cake with frosting, sprinkle thickly with cocoanut and decorate top with pieces of marshmallows.

JELLY ROLL CAKE

3 large eggs
1 cup very fine sugar
½ teaspn. lemon extract
1 cup flour
¼ teaspn. salt
1 teaspn. Magic Baking Powder
1 tablespn. cold water

Separate eggs, beat yolks till thick, gradually adding sugar; add lemon extract, then stir in the stiffly beaten whites, and fold in flour, baking powder and salt (sifted together five times), alternately with cold water. Line a shallow pan with well greased paper, cover bottom of pan with mixture. Bake 12 minutes in moderate oven.

Have ready a clean, coarse, damp towel sprinkled with powdered sugar; turn sponge onto this. With a sharp knife cut a thin strip from sides and ends of cake. Now spread with jam; roll quickly and wrap in paper to keep shape. Place on rack to cool.

LADY BALTIMORE CAKE

½ cup butter
1 cup fruit sugar
Whites of 4 eggs
2 teaspns. Magic Baking Powder
½ cup milk
¼ teaspn. almond or rose extract
2 cups flour

Sift flour and baking powder together three times. Cream butter, gradually adding sugar. When very light and smooth work in the milk, then gradually whip the stiffly beaten egg whites into the mixture. When all these ingredients are well blended, add sifted flour and baking powder; stir just enough to mix well; add flavoring. Pour into greased layer tins. Bake in moderate oven. When cool put together and cover top and sides with the following mixture:

1½ cups sugar
½ cup water
1 cup walnuts or pecan nuts
6 figs
1 cup stoned raisins
Whites of 2 eggs
½ teaspn. vanilla
½ teaspn. Magic Baking Powder

Cook sugar and water to 242° F. or until syrup threads, remove from fire immediately. Pour in narrow stream on stiffly beaten egg whites, beating continually until thick. Add vanilla, baking powder and finely chopped fruits and nuts.

CORN STARCH CAKE

1 cup butter
2 cups fine sugar
2 cups flour
1 cup cornstarch
4 teaspns. Magic Baking Powder
½ teaspn. salt
1 cup milk
½ teaspn. vanilla extract
½ teaspn. almond extract
5 eggs (whites only)

Thoroughly cream butter and sugar until like whipped cream—sift together four times, flour, cornstarch, baking powder and salt. Add ½ to the creamed butter, then ⅓ milk, then alternately until all are used. Add flavoring, beat well, then add lightly the stiffly beaten egg whites. Turn into a well greased loaf cake pan and bake 40 to 50 minutes in moderate oven. When done the cake will show a slight springiness when pressed upon the surface with the fingers. When cool cover with a boiled icing, and grate over it some unsweetened chocolate, or sprinkle over it fine cocoanut.

A tube pan is excellent for baking the above type of cake—and, indeed, all light loaf cakes are better baked in a tube pan.

DEVIL'S FOOD LAYER CAKE

⅔ cup butter
1½ cups sugar
3 eggs
1 cup milk
2½ cups flour
¼ teaspn. salt
3 teaspns. Magic Baking Powder
1 teaspn. vanilla extract
3 squares unsweetened chocolate, melted

Cream butter thoroughly; add sugar slowly. Add beaten yolks; mix thoroughly. Add flour sifted with baking powder and salt, alternately with milk; add vanilla and melted chocolate. Fold in stiffly-beaten egg whites. Put into 3 greased layer cake tins and bake in moderate oven at 350° F. about 30 minutes. Put layers together and cover cake with Chocolate Filling and Icing.

LAYER CAKE (SUSIE'S)

½ cup butter
1 cup sugar
3 eggs
2 cups flour
4 teaspns. Magic Baking Powder
¼ teaspn. salt
¾ cup milk

Cream butter and sugar; add well beaten eggs and beat again with butter and sugar till very light. Sift flour, baking powder and salt together and add to first mixture alternately with milk. Beat lightly for about 1 minute. Put into greased layer cake pans and bake 15 to 20 minutes.

SAND TARTS

½ cup butter
1 cup sugar
1 egg
1¾ cups flour
2 teaspns. Magic Baking Powder
White of one egg
1 tablespn. sugar
¼ teaspn. cinnamon
Blanched almonds

Cream butter, add sugar gradually and well beaten egg, then flour which has been sifted with baking powder, "chill" dough. Put half the mixture on floured board and roll one-eighth inch thick—cut with doughnut cutter—brush over with white of egg and sprinkle with sugar and cinnamon which have been mixed together—split almonds and arrange on top, three halves at equal distance. Place on buttered sheet, bake 8 to 10 minutes in a slow oven. When baked the tarts should be a very delicate brown.

SPONGE CAKE

4 eggs
1 cup sugar
½ teaspn. lemon extract
1 cup flour
1 teaspn. Magic Baking Powder

Separate eggs, beat yolks till very light, adding sugar gradually. Add flavoring, then fold in stiffly-beaten whites. Sift flour and baking powder together 5 times, then add lightly to other mixture. Bake ½ hour in moderate oven 350° F.

HOT WATER SPONGE CAKE

3 eggs
1 cup fine sugar
1 cup flour
1 teaspn. Magic Baking Powder
½ teaspn. salt
1 tablespn. lemon juice
2 teaspns. hot water

Beat the yolks until lemon colored and thick, add sugar and continue beating. Sift flour, baking powder and salt four times, add to first mixture, then hot water and very stiffly beaten whites of eggs and lemon juice. Bake in oven 350° F. for 40 minutes.

ORANGE SPONGE CAKE

3 eggs
¼ teaspn. Gillett's Cream of Tartar
1 cup granulated sugar
2 teaspns. grated orange rind
⅓ cup orange juice
1¼ cups flour
1½ teaspns. Magic Baking Powder
¼ teaspn. salt

Separate eggs; beat whites and cream of tartar until stiff, and add the yolks one at a time, beating well before addition of each yolk. Add sugar gradually, still beating with egg beater; remove beater. Add grated rind and orange juice. Fold in flour sifted with baking powder and salt. Bake in two layer cake pans in moderate oven at 325° F. about 18 minutes. Spread Orange Cream Filling between layers. Cover top and sides with Seven Minute Frosting. Grate a little orange rind on the frosting before it cools.

COLD WATER SPONGE CAKE

3 eggs
8 tablespns. cold water
1½ cups fine granulated sugar
Grated rind of 1 lemon
2 cups flour
½ teaspn. salt
2 teaspns. Magic Baking Powder

Beat yolks with a Dover beater until thick and lemon colored. Add 4 tablespoons cold water and continue beating. Add the sugar, lemon rind and 1 cup of flour and beat until thick. Add the remaining 4 tablespoons of cold water and flour, which has been sifted four times with the baking powder and salt. Beat 3 minutes. Fold in stiffly beaten whites and half fill an ungreased tube pan. Bake 45 to 50 minutes in an oven 350° F.

POUND CAKE

1 cup butter
1 cup sugar
1 teaspn. vanilla extract
1 teaspn. lemon extract
5 eggs
2 cups flour
1 teaspn. Magic Baking Powder

Cream butter thoroughly, add sugar very slowly, beating well. Add flavoring and yolks of eggs beaten until pale yellow. Beat egg whites until light and add alternately with flour sifted with baking powder four times. Beat well for several minutes until light and fluffy. Bake in greased loaf pan in moderate oven at 325° F. about 1 hour. Cover with Ornamental Frosting.

SPANISH BUN

¾ cup butter
1½ cups brown sugar
3 eggs
2 cups flour
4 teaspns. Magic Baking Powder
¼ teaspn. salt
1 teaspn. ginger
1 tablespn. cinnamon
½ teaspn. nutmeg
1 cup milk

Sift together flour, baking powder and spices two or three times, then add sugar; melt, but do not oil, butter; add to first mixture, then beaten eggs and milk. Beat well, put in greased pan and bake 30 minutes in a moderate oven. When cool, cover with "Meringue Icing."

COFFEE CAKE

½ cup butter
1 cup sugar
2 eggs
1½ cups flour
2½ teaspns. Magic Baking Powder
1 teaspn. cinnamon
1 teaspn. nutmeg
1 teaspn. cloves
½ cup raisins
¼ cup strong coffee
¼ teaspn. salt

Cream together thoroughly butter and sugar; beat in eggs one by one; and continue beating. Mix and sift together flour, baking powder, spices and salt, and add to first mixture alternately with coffee. Add raisins. Bake in a buttered and floured loaf cake pan 30 to 40 minutes in moderate oven 350° F. When cool spread top and sides with Caramel Icing.

Caramel Filling and Icing

3 tablespns. butter
3½ cups confectioner's sugar
4 tablespns. caramel syrup
3 to 4 tablespns. milk
½ cup chopped pecan nuts

Cream butter; add sugar slowly; add syrup and milk a little at a time until right consistency to spread. Reserve two-thirds of this icing for top and sides of cake. Add nuts to remainder and allow to stand about 20 minutes before spreading thickly between layers. To the plain icing add just enough pink vegetable coloring to make an attractive shade. Cover top and sides of cake.

To make Caramel Syrup put ⅔ cup granulated sugar in saucepan and melt slowly, stirring until light golden brown. Add slowly 1 cup boiling water and boil gently until consistency of syrup.

PLAIN COFFEE CAKE

2 cups flour
½ teaspn. salt
4 teaspns. Magic Baking Powder
3 tablespns. sugar
3 tablespns. shortening
1 cup milk (about)

Sift together dry ingredients, add sugar then melted shortening and sufficient milk to make stiff batter. Spread ½" thick in greased shallow pan, sprinkle all over with top mixture and bake 30 minutes in moderate oven (400° F.)

Top Mixture

3 tablespns. flour
½ teaspn. cinnamon
3 tablespns. sugar
3 tablespns. butter

Mix dry ingredients, rub in butter.

SPICE FILLED COFFEE CAKE

3 cups flour
4 teaspns. Magic Baking Powder
1 teaspn. salt
¼ teaspn. mace or nutmeg
¼ teaspn. cinnamon
¾ cup sugar
¼ cup butter
2 eggs
1 cup milk or sufficient to make smooth dough

Sift flour with baking powder, salt, mace, cinnamon and sugar. Mix in butter with steel fork. Add eggs, unbeaten, and milk. Stir to a smooth dough. Turn into a well greased round cake pan and cover with following:

Top Mixture

¼ cup butter
¾ cup brown sugar
3 tablespns. flour
½ teaspn. cinnamon
⅛ teaspn. salt
¾ cup almonds, cut in small pieces

Cream butter with brown sugar and flour; add cinnamon and salt. Spread over coffee cake dough and sprinkle with almonds. Bake 25 minutes in moderate oven at 375° F. When cool, split in half and put together with layer of sweetened whipped cream. Serve, cut in sections as for pie.

APRICOT CAKE

½ cup butter
1 cup fine sugar
⅓ cup Apricot Puree
3 eggs
2 cups flour
3 teaspns. Magic Baking Powder
¼ teaspn. salt
½ cup milk
1 teaspn. almond extract

Sift together three times flour, baking powder and salt. Cream butter, gradually adding sugar, and beat together until very light. Add Apricot Puree and beaten egg yolks, then sifted dry ingredients alternately with the milk. When mixture is light and smooth, add almond extract and fold in stiffly beaten whites of eggs. Turn into a well greased 9½" square pan about 2½ inches deep. Bake in moderate oven 350° F. about 25 minutes. When cold, spread on sides and cover top thickly with the following:

Icing

2 tablespns. butter
4 tablespns. Apricot Puree
1 teaspn. almond extract
2 to 3 cups confectioner's sugar, or sufficient to make mixture hold its shape.
¼ cup almonds

Cream butter, add Apricot Puree, add sugar gradually, mixing thoroughly and beating well, add flavoring. Blanch and finely shred the almonds, put into the oven to delicately brown, and sprinkle over the top of the icing. This cake has a very delicious and unusual flavor.

Apricot Puree

½ lb. dried apricots
½ cup granulated sugar
Cold water
1 teaspn. lemon juice

Choose small, highly-colored apricots "Blenheim Apricots"; wash thoroughly, put into a bowl, cover with warm water. Add ½ cup water extra after the fruit is well covered. Cover bowl and let apricots soak all night or longer if possible. Turn contents of bowl into saucepan, add sugar and cook about 30 minutes. Then press through a sieve. Add lemon juice. This may be kept in a jar and ready for use at any time.

BOSTON CREAM PIE

3 eggs
1 cup sugar
1¾ cups flour
2 teaspns. Magic Baking Powder
¼ teaspn. salt
¼ cup milk

Beat eggs till thick, gradually adding sugar. Sift together four times flour, baking powder and salt; add lightly to egg mixture alternately with the milk. Bake in layers 15 to 20 minutes in moderate oven 350° F. When cool fill with slightly sweetened whipped cream.

MARBLE CAKE

2 cups flour
4 teaspns. Magic Baking Powder
¼ teaspn. salt
½ cup butter
1 cup fine sugar
3 eggs
1 teaspn. vanilla
½ cup milk
1 teaspn. cinnamon
½ teaspn. each ground nutmeg and cloves
2 tablespns. molasses or if preferred—two squares of melted chocolate, unsweetened, may be used in place of spices and molasses.

Sift flour once, add baking powder and salt. Sift three times. Cream butter, adding sugar until very light, add eggs one at a time, beating between each addition—then flour and milk alternately. Add vanilla. Divide batter into two parts: To one part add spices and molasses or melted chocolate. Into a well greased loaf pan place light and dark mixture alternately, a tablespoon at a time. When all the batter is used up, run a fork through the mixture, lengthwise. Bake in moderate oven 350° F. 50 minutes or until done. Cover with white frosting.

MARTHA BRANNIGAN'S RECEPTION CAKE

¾ cup butter
2 cups fine sugar
2 cups flour
1 cup cornstarch
1¼ teaspns. Magic Baking Powder
¼ teaspn. salt
¾ cup milk
½ teaspn. vanilla
Whites of 6 eggs
Fruit coloring

Cream butter, gradually adding sugar; beat till light. Sift together three times flour (which has been sifted once before measuring), cornstarch, salt and baking powder; add to butter and sugar alternately with the milk; add vanilla; beat well. Lastly fold in stiffly beaten whites of eggs. Put in three layer cake pans, add a drop of pink fruit coloring to one-third of the mixture so that middle layer is a delicate pink. Bake in moderate oven 350° F., 20 minutes. Turn out and let cool. Fill with the following:

Filling

½ cup sugar
1¼ tablespns. cornstarch
¼ teaspn. salt
½ cup milk
1 cup cocoanut
Yolks of 6 eggs
½ teaspn. vanilla

Mix together sugar, cornstarch and salt; gradually add milk, then cocoanut, the beaten yolks and vanilla. Cook in double boiler, stirring constantly till it thickens, but do not let mixture boil. While still warm spread between layers of cake.

Cover top and sides of cake with 'Fruit Butter Cream Icing.'

1, 2, 3, 4 CAKE

1 cup butter
2 cups sugar
3 cups flour
3 teaspns. Magic Baking Powder
4 eggs
1 cup milk

Cream butter, adding sugar gradually; beat in eggs one by one; sift flour and baking powder together and add to first mixture alternately with milk. Bake in greased loaf cake pan about 1 hour.

This is a useful cake mixture as it can be varied in so many ways; at one time Caraway seeds may be added; at another time a cup of currants or raisins or some citron peel or melted chocolate.

SILVER CAKE

⅔ cup butter
2 cups fine sugar
Whites of 6 eggs
4 teaspns. Magic Baking Powder
3 cups flour
¼ teaspn. salt
1 cup milk
1 teaspn. almond extract

Cream butter and sugar; sift flour, baking powder and salt, three times, add gradually to creamed butter and sugar; then the milk, almond extract, and lastly the stiffly beaten whites. Beat well and bake in a moderate oven ¾ hour.

MAHOGANY CAKE

Cook ½ cup milk with ½ cup cocoa until thick and smooth; set aside to cool.

½ cup butter
1½ cups sugar
3 eggs
2 cups flour
¾ teaspn. Magic Soda
2 teaspns. Magic Baking Powder
⅔ cup sweet milk
1 teaspn. vanilla extract

Cream butter and sugar together. Add beaten egg yolks. Sift together flour, soda and baking powder and add alternately with milk to first mixture. Add cocoa mixture and vanilla extract and mix well. Fold in stiffly beaten egg whites. Bake in two well greased 9-inch layer cake tins, in moderate oven at 350° F. about 30 minutes. Cool and spread 'Fudge Frosting' between layers and on top and sides of cake.

WALNUT CAKE

½ cup butter
1½ cups fine sugar
¾ cup milk
2 cups flour
½ teaspn. salt
1 teaspn. Magic Baking Powder
1 cup walnuts, chopped fine
1 teaspn. vanilla
Whites of 4 eggs

Cream butter and sugar till very light. Add chopped walnuts, vanilla, then milk very slowly. Sift flour, baking powder and salt and add to mixture. Beat all together till light. Then cut in stiffly beaten whites of eggs. Bake for 1 hour in moderate oven.

Cover top and sides with Butter Cream Icing and sprinkle all over with chopped and rolled walnuts.

THREE-FRUIT CAKE

½ cup butter
1 cup fine granulated sugar
2 eggs
2 cups flour
¼ teaspn. salt
3 teaspns. Magic Baking Powder
4 tablespns. crushed bananas
2 tablespns. grated orange rind—yellow part only
4 tablespns. orange pulp
1 cup seedless raisins, put through chopper
½ cup milk
½ teaspn. vanilla

Cream butter thoroughly, gradually adding sugar; add beaten eggs, and continue beating until the mixture is very light. Sift flour once, measure, add baking powder and salt; sift together twice. Add ¼ dry ingredients to butter mixture, then the fruit, then remaining dry ingredients and milk alternately. Add vanilla. Turn into greased and floured square or two-layer pans. Bake in moderate oven 350° F. 25 to 30 minutes.

Easy Frosting

3 tablespns. butter
3 tablespns. milk
2 cups sifted icing sugar
1 teaspn. vanilla

Cream butter until light and fluffy; add sifted icing sugar and milk alternately, beating well until the icing is light and of a nice consistency to spread. Add vanilla.

Almonds, blanched and chopped then browned in the oven, may be sprinkled over icing if desired.

CANDY FRUIT CAKE

3 cups pastry flour
1 teaspn. Magic Soda
1 teaspn. salt
1 teaspn. cinnamon
1 teaspn. nutmeg
½ teaspn. cloves
1 cup butter
1 cup white fruit sugar
2 eggs
3 cups seedless raisins
1 cup unsweetened applesauce
1 cup chopped walnuts
1½ cups coloured gum drops

Cull out and discard black gum drops. Cut the remaining gum drops into small pieces. Raisins should be thoroughly washed and dried in a warm oven.

Cream butter. Add sugar, unbeaten eggs and applesauce, beating well after each addition.

Add sifted dry ingredients alternately with raisins, nuts and quartered gum drops. Place in a moderate sized pan, lined with well greased paper. Bake 2½ to 3 hours at 275° F.

The flavour of the cake will be improved if allowed to stand 1 week before cutting.

ICINGS AND FROSTINGS

BUTTER CREAM ICING

Basic Recipe

4 tablespns. butter
1½ cups confectioner's sugar
Cream
Flavoring

Cream butter, gradually adding sugar; beat until light and fluffy. If necessary, add a little cream until of a desired consistency to put between layers and cover cake. Add 1 teaspoon vanilla.

CHOCOLATE BUTTER CREAM ICING

Add to "Basic Recipe" 2 squares melted unsweetened chocolate. Nuts may be added if desired.

ORANGE BUTTER CREAM ICING

Add to "Basic Recipe" grated rind, pulp and juice of half an orange and ½ tablespoon lemon juice. If too thin, add a little more confectioner's sugar and beat well.

COFFEE BUTTER CREAM ICING

Use coffee infusion as the flavoring. (Preferably Chase and Sanborn's for best flavor.)

Sprinkle on top almonds which have been blanched, then browned in oven and rolled fine with the rolling pin. This is a delicious icing.

FRUIT BUTTER CREAM ICING

Add to "Basic Recipe" a little strawberry juice and a few drops of vegetable coloring. Sprinkle on top with fine cocoanut.

FRENCH MOCHA FILLING

4 egg yolks
½ cup butter
4 tablespns. strong coffee
½ cup sugar
1 tablespoon flour

Cream butter and beat in flour until quite smooth. Add ⅓ of the mixture to the well-beaten yolks and cook in double boiler, or in a bowl surrounded with boiling water, until thick. It must be stirred all the time. Add another third of the butter mixture and cook until it thickens again. Add remainder of the butter with sugar and coffee and let it thicken the last time. A pinch of salt will improve the flavor.

BOILED FROSTING

1½ cups granulated sugar
½ cup water
Whites of 2 eggs
1 teaspn. flavoring extract
½ teaspn. Magic Baking Powder

Boil sugar and water without stirring to 238° F. or until syrup spins a thread; pour slowly over stiffly beaten egg whites and beat until thick; add flavoring and baking powder; allow to stand few minutes before spreading.

FUDGE FROSTING

2 cups sugar
2 tablespns. corn syrup
3 squares unsweetened chocolate
½ cup milk
½ teaspn. Magic Baking Powder
2 tablespns. butter
1 teaspn. vanilla extract

Cook sugar, corn syrup, chocolate and milk to 232° F. or until syrup forms a very soft ball when tested in cold water. Stir occasionally to prevent burning. Remove from fire, add baking powder and butter. Cool to lukewarm. Add vanilla extract and beat until creamy and right consistency to spread.

SEVEN MINUTE FROSTING

1 unbeaten egg white
⅞ cup granulated sugar
½ teaspn. Magic Baking Powder
3 tablespns. cold water
½ teaspn. flavoring

Place all ingredients except flavoring and baking powder in top of double boiler. Place over boiling water and beat with beater for 7 minutes. Add flavoring and baking powder, beat again, and spread on cake.

CHOCOLATE FROSTING

Add to "Seven Minute Frosting" 1½ squares melted unsweetened chocolate 2 minutes before taking from fire.

COFFEE FROSTING

Add 3 tablespoons cold boiled coffee to "Seven Minute Frosting" in place of water.

MARSHMALLOW FROSTING

Add 8 marshmallows, cut fine, to "Seven Minute Frosting" after frosting becomes thick. Beat until marshmallows melt.

FRENCH BUTTER CREAM

½ cup sugar
½ cup water
1 teaspn. corn syrup
⅛ teaspn. cream of tartar
3 egg yolks
½ cup butter
½ teaspn. vanilla

Cook sugar, water, syrup and cream of tartar until they form a thread. Beat egg yolks until light and lemon-coloured and pour hot syrup on them slowly, beating constantly. Cream butter and add to sugar mixture a tablespoon at a time, beating well. Flavour.

It may be necessary to set mixing bowl in ice water to stiffen. Use only on a cold cake.

COFFEE BUTTER CREAM

Make same as "French Butter Cream" using very strong coffee instead of water.

FRENCH CHOCOLATE BUTTER CREAM

Add to "French Butter Cream" 1 ounce or 1 square of melted bitter chocolate.

COCOA BUTTER CREAM

Four tablespoons of cocoa made into a paste and beaten into "French Butter Cream," and 2 drops of bitter almond instead of vanilla.

PINEAPPLE OR STRAWBERRY ICING

Add crushed pineapple or strawberries to butter icing, adding more sugar if necessary.

ORANGE OR LEMON ICING

Grated orange or lemon rind may be added to either butter icing or a Royal or boiled icing.

CHOCOLATE BUTTER ICING

1½ tablespns. butter
1½ squares unsweetened chocolate, melted
4-5 tablespns. hot milk or cream
2 cups confectioner's sugar

Cream the butter; add sugar gradually, add chocolate and milk or cream, using just enough to make right consistency to spread thickly.

WHITE ICING

1½ cups confectioner's sugar
2 tablespns. hot milk
½ tablespn. butter
½ teaspn. flavoring

Add butter to hot milk; add sugar slowly to make right consistency to spread; add flavoring. Spread on cake.

COLORED ICINGS

Pink Icing:—Add 1 tablespoon strawberry or other fruit juice.

Yellow Icing:—Add 1 teaspoon egg yolk and flavor with orange rind and 1 teaspoon lemon juice.

FRESH STRAWBERRY ICING

Crush 10 strawberries with a little sugar and a few drops lemon juice and let stand until juicy; mix in gradually 3 cups confectioner's sugar. Spread between layers and on top of cake.

RICH CHOCOLATE ICING

6 squares unsweetened chocolate
3 cups confectioner's sugar
¾ cup cream
3 tablespns. boiling water

Melt chocolate in double boiler; add sugar; stirring constantly; add cream slowly; add boiling water to make right spreading consistency. Spread while hot.

LEMON CREAM FILLING

3 tablespns. cornstarch
1 cup sugar
¾ cup water
¼ cup lemon juice
2 egg yolks
2 tablespns. butter
Grated rind of 1 lemon

Mix cornstarch and sugar (except 2 tablespoons sugar) in top of double boiler. Add water slowly and cook over hot water until thick, stirring to prevent lumping. Add lemon juice. Add egg yolks mixed with 2 tablespoons sugar; cook three minutes longer and beat until smooth. Add butter and grated lemon rind.

ORANGE CREAM FILLING

¼ cup sugar
1½ tablespns. flour
¼ teaspn. salt
2 teaspns. grated orange rind
½ cup orange juice
1 egg yolk
2 teaspns. butter
1 teaspn. lemon juice

Put sugar, flour and salt in top of double boiler and mix; add orange rind and juice. Add butter and egg yolk; cook until smooth and thick. Remove from fire and add lemon juice. Spread between layers.

ORANGE CHOCOLATE FILLING AND ICING

3 tablespns. melted butter
3 cups confectioner's sugar
2 tablespns. orange juice
Grated rind of ½ orange
Pulp of 1 orange
1 egg white
3 squares unsweetened chocolate

Put butter, sugar, orange juice and rind into bowl. Cut pulp from orange, removing skin and seeds, and add. Beat all together until smooth. Fold in beaten egg white. Spread on layer used for top of cake. While icing is soft, sprinkle with unsweetened chocolate shaved in fine pieces with sharp knife (using ½ square). To remaining icing add 2½ squares unsweetened chocolate, melted. Spread thickly between layers and on sides of cake.

MERINGUE ICING

Delicious for Spanish Bun, Lunch Cake or Gingerbread.

2 egg whites
½ cup brown sugar

Beat eggs till stiff and gradually add brown sugar, beating all the time. Spread on cake and return to oven till golden brown.

ALMOND ICING

1 lb. almond paste
1 lb. powdered sugar
Few drops almond extract
Whites of 2 eggs
Yolk of 1 egg

Put almond paste into a bowl with the sugar. Slightly beat egg whites and yolk, add to this the flavoring. Then mix all ingredients together. Knead thoroughly like a bread dough and, when of a proper consistency, put a thick coating over the cake. Allow to dry before covering with Royal Icing.

COCOA CREAM FILLING

6 tablespns. cocoa
½ cup powdered sugar
⅛ teaspn. salt
1 teaspn. vanilla extract
1½ cups heavy cream

Mix cocoa, sugar and salt with a little hot water until well blended. Cool, add flavoring and cream; whip until stiff enough to spread.

ROYAL OR ORNAMENTAL ICING

2 egg whites
Pinch of Gillett's Cream of Tartar
Confectioner's sugar
A pinch of salt

Beat egg whites until stiff enough to hold a spoon erect. Then beat in two tablespns. of sifted confectioner's sugar. Continue adding the same amount of sugar and beating in between until the icing keeps the mark of a knife. Add Cream of Tartar. Spread a thin coating over the cake. When this hardens, put on a thicker layer. Use a pastry bag and tubes to ornament as desired.

The secret of a good Royal Icing:

A pinch of salt should be added to the egg whites, which should be beaten with a Dover beater. The confectioner's sugar should be sifted and added very gradually, never more than half a cupful at a time, as the icing should be thickened rather by beating than by quantity of sugar used.

Sugar should be added and well beaten in until the icing will keep the mark of a knife. A pinch of Gillett's Cream of Tartar for every egg white used and a drop or two of bluing gives a white icing.

A fruit cake should be covered with almond icing before the white or ornamental icing is put on, as a few days after a fruit cake is baked the juice from the fruit begins to ooze out, which discolors the white icing, whereas the almond icing does not let the fruit juices through.

COCOANUT FROSTING AND FILLING

Use recipe for "Boiled Frosting." Fold in or sprinkle 1 cup grated fresh cocoanut on top of frosting while still soft.

CHOCOLATE MARSHMALLOW FROSTING

¾ cup granulated sugar
⅓ cup water
6 or 8 marshmallows
White of 1 egg
Few drops vanilla extract

Boil sugar and water without stirring until syrup spins a thread at 238° F.; melt marshmallows in syrup; pour slowly over beaten white of egg; add flavoring and beat until thick. Spread very thickly over cake. Melt 2 squares unsweetened chocolate with ½ teaspn. butter and spread thin coating over frosting when cool.

SEA FOAM FROSTING

½ cup light brown sugar
1 cup granulated sugar
¼ cup water
2 tablespns. strong coffee
¼ teaspn. Gillett's Cream of Tartar
Whites of 2 eggs
⅛ teaspn. salt

Boil sugar, water, coffee and cream of tartar without stirring until syrup spins a long thread at 248° F. Pour very slowly over beaten egg whites, beating continually until thick enough to hold its shape. Add salt; whip again and spread thickly on cake.

MAPLE FROSTING

1 cup maple syrup
Whites of 2 eggs

Boil syrup without stirring to 238° F. or until it spins a thread; add slowly to stiffly beaten egg whites; beat with wire whip, until stiff enough to spread.

LEMON FILLING

½ cup sugar
1½ tablespns. flour
Rind of 1 lemon
1 tablespn. lemon juice
1 egg
1 teaspn. butter

Mix sugar and flour, add the grated rind and the lemon juice, and egg slightly beaten. Put butter in sauce pan; when melted add mixture and stir constantly until boiling point is reached. Care must be taken that mixture does not adhere to the bottom of sauce pan. Cool before spreading.

BANANA FILLING

Chop 2 bananas with a little pulverized sugar and lemon juice.

RAISIN FILLING

1 cup sugar
A little water
1 egg (white only)
1 cup raisins, dates, figs or nuts

Boil sugar and water until brittle when dropped into cold water. Remove from stove; stir quickly into the well-beaten white of egg. Add either the fruit or nuts and stir well.

MOCHA CREAM FILLING

Whip ½ pint cream, sweeten with ⅓ to ½ cup powdered sugar and flavor with 1 tablespoon mocha flavoring.

CHOCOLATE ICING AND FILLING

½ tablespn. butter
5 tablespns. milk
3 oz. unsweetened chocolate
3½ cups confectioner's sugar
1 teaspn. vanilla extract

Heat butter, milk and chocolate in top of double boiler; add sugar slowly, beating continually; add flavoring and beat until creamy; if necessary add more milk and spread thickly between layers and on top and sides of cake.

COCOA ALMOND FILLING AND ICING

6 tablespns. butter
3 cups confectioner's sugar
8 tablespns. cocoa
½ teaspn. almond extract
⅓ cup cream

Cream butter; add sugar and cocoa slowly, beating until light and fluffy. Add flavoring and cream slowly to make good spreading consistency. Spread thickly between layers and put a thin layer on top and sides of cake.

Recipes for Good Home-Made Bread and Sweet Goods

SPONGE METHOD FOR MAKING FOUR LOAVES OF WHITE BREAD

4 tablespns. sugar
4 tablespns. butter or lard (melted)
4 teaspns. salt (1⅓ tablespns.)
4 cups sifted flour
1 Royal Yeast Cake
4 cups warm water, or milk, or potato water

In the evening soak Royal Yeast Cake in luke-warm liquid and dissolve sugar in same. Sift salt with flour and add to the liquid. Beat well. Mix in melted shortening and beat again. Cover and allow to rise in warm place overnight. This is the sponge.

In the morning add 6 cups sifted flour and knead on board to a dough which does not stick. Cover well and allow to rise until double in bulk. Roll gently, cut, and place moulded loaves in well greased pans. Cover and allow to rise until dough reaches top of pans.

Bake in moderate oven and cool before storing away.

BASIC SPONGE RECIPES

A large variety of attractive bread, rolls, coffee-cakes, etc., can be prepared by using one general sponge recipe, which being the "base" or start of the operation, is termed "Basic Sponge."

With this "Basic Sponge" the housewife is able to produce very simply and easily a variety of attractive breads and cakes. In fact, there is no end to the possibilities opened up by this "basic" recipe.

BASIC OVERNIGHT SPONGE

1 cake of Royal Yeast
1 cup of lukewarm water
1 cup of milk
1 tablespn. sugar
4 cups of sifted bread flour

Soak the yeast cake for fifteen minutes in the lukewarm water.

Dissolve the sugar in the milk and add same to the dissolved yeast cake. Add the flour and beat thoroughly into a batter. Cover and let rise in a warm place, free from draughts, overnight or until doubled in bulk.

If this batter is started at 9 to 10 p.m. it will be ready to use at 7 or 8 o'clock the following morning.

It is advisable to add 1 teaspoonful of salt to the above sponge in warm weather as this helps to prevent excessive fermentation.

STREUSAL COFFEE CAKE

1½ cups basic sponge
½ cup light brown sugar
2 tablespns. butter
1 egg
2 cups sifted flour

Add creamed butter and sugar to sponge; egg well beaten; about 2 cups sifted flour to make soft dough. Knead lightly, place in greased bowl and cover up in warm place until doubled in bulk (about 1½ hours).

Roll out dough about ½ inch thick, cut, and form into regular Coffee Roll shape, prick with fork, brush top with melted butter and sprinkle with Streusal Topping. Let rise in warm place until light (about 30 minutes) and bake at 380° F. to 400° F.

This recipe will prepare 4 coffee cakes.

STREUSAL TOPPING

¼ cup butter
¼ cup sugar
½ cup flour
½ cup bread crumbs
1 teaspn. cinnamon
1 tablespn. ground almonds

Cream butter and sugar well — add remaining ingredients and stir until well mixed, dry and crumbly.

COFFEE CAKE

1 cup basic sponge
½ cup milk
2 cups sifted flour
⅓ cup butter
½ cup sugar
1 egg
¼ teaspn. salt

Cream butter and sugar, add well-beaten egg and milk to same, then add with sifted flour and salt to 1 cup sponge, making same into a soft dough. Knead lightly then place in greased bowl. Cover and set in warm location until doubled in bulk (about 1½ hours). Shape into regular Coffee Roll shape, place on greased shallow pans, allow to rise in warm place until doubled in bulk Brush surface with melted butter and sprinkle with nuts or cinnamon. Bake at 400° F.

DINNER ROLLS

2 cups Basic Sponge
4 tablespns. melted shortening
½ teaspn. salt
1 teaspn. sugar
1 egg well beaten
4 cups flour (approx.)
1 cup milk

To the Basic Sponge, add salt, sugar, shortening, milk and egg. Stir well and add flour enough to knead smooth. Cover well and allow to stand in warm place until double in bulk (about 1½ hours). Knead and form into rolls. Place apart on greased pan and allow to rise until double in bulk. Bake in hot oven for about 25 minutes.

Ask for Royal Yeast Bake Book—Sent Free.

SPECIAL RECIPES FOR ODD OCCASIONS

CHOCOLATE PUDDING

2 cups pastry flour
4 teaspns. Magic Baking Powder
1 teaspn. salt
¼ teaspn. nutmeg
¼ teaspn. cinnamon
¼ teaspn. allspice
¾ cup granulated sugar
½ cup butter
1 egg, well beaten
2 squares unsweetened chocolate
1 cup milk
½ cup chopped walnuts
1 teaspn. vanilla

Recipe makes 8 generous servings.

Cream butter and sugar. Melt chocolate and add, mixing thoroughly. Add egg and vanilla. Add sifted dry ingredients alternately with milk. Finally add chopped walnuts and mix well. Turn into buttered mould, cover, steam 2 hours. Serve with hot sauce.

MAGIC MAPLE CREAM

4 cups brown sugar
2 tablespns. flour
2 teaspns. Magic Baking Powder
1 cup rich milk or cream
4 tablespns. butter
½ teaspn. salt
½ teaspn. vanilla

Mix all together except butter and vanilla. Stir all the time it cooks until a few drops form a soft ball in water. Cool add butter and vanilla. Beat until it gets heavy. Turn out on a buttered cookie sheet and mark in squares. Cocoa may be added to suit individual taste if desired.

FANCY SHORTBREAD

2 cups flour
1 cup butter
½ cup fine granulated or fruit sugar

Cream until very soft 1 cup of butter and gradually blend in ½ cup of fine granulated or fruit sugar, beating until light after each addition. Measure 2 cups of sifted flour and sift and blend gradually into butter mixture. Turn onto baking board and knead in flour until cracks appear on the surface of the dough, using no more flour than to bring the dough to the required consistency. Pat into round layer pan or pie pan. Crimp border or mark with fork.

COFFEE "SHORT CUT" ICING

1 cup fine granulated sugar
1 egg white, unbeaten
3 tablespns. strong, clear Chase & Sanborn Coffee
¼ teaspn. Gillett's Cream of Tartar
¼ teaspn. salt

Put all ingredients in top of double boiler. Heat over boiling water, beating with a rotary beater until the mixture will hold in stiff peaks. This should take from 5-7 minutes. Remove and apply to cake.

DATE SPIRALS

2 cups pastry flour
⅛ teaspn. salt
1½ teaspns. Magic Baking Powder
⅔ cup brown sugar
⅓ cup butter
1 egg, beaten
¾ cup chopped dates
⅓ cup water
⅓ cup granulated sugar
¼ cup chopped walnuts

Cream butter and sugar. Add egg and beat well. Then combine with dry ingredients. Chill. Mix dates, sugar and water and cook until the mixture becomes quite thick. Add nuts, and cool. Turn out chilled dough on lightly floured board and roll out ¼ inch thick. Spread with date filling and roll as for jelly rolls. Allow to chill overnight, then cut into slices, and bake on buttered cookie sheet at 375° F. for 10 minutes approximately.

ALMOND DELIGHT

⅝ cup butter (½ cup and 2 tablespns.)
1⅓ cup granulated sugar
¼ cup hot water
½ teaspn. salt
2 tablespns. corn syrup
2 teaspns. Magic Baking Powder
¾ cup blanched almonds
¼ cup finely chopped walnuts

Mix together butter, syrup, sugar and salt. Dilute by adding, with stirring, ¼ cup hot water. Heat to boiling, add ¼ cup blanched almonds and continue cooking slowly, until mixture reaches 280° F. Combine Magic Baking Powder, chopped, walnuts and remaining ½ cup almonds (previously toasted) and add to hot mixture. Stir only enough to blend together. Pour onto a buttered plate.

ORANGE DROPS

1½ cups flour
1½ teaspns. Magic Baking Powder
¼ teaspn. salt
¾ cup fine granulated sugar
1 teaspn. grated orange rind
⅓ cup butter
1 egg, well beaten
2½ tablespns. orange juice
¼ teaspn. lemon flavouring
¼ cup chopped walnuts
1 cup seedless raisins

Recipe makes 40-50 cookies.

Cream butter and sugar, add egg, beat well, then add orange rind, juice and lemon flavouring. Add sifted dry ingredients and cleaned raisins. Combine well. Drop onto buttered cookie sheet. If desired, cookies may be garnished with chopped nuts. Bake at 350° F. for 12-15 minutes.

FANCY TEA CAKES

1½ cups pastry flour
1 teaspn. Magic Baking Powder
¼ teaspn. salt
⅞ cup granulated sugar
½ cup butter
1½ tablespns. shortening
3 eggs
2½ tablespns. milk
½ teaspn. flavouring extract

Cream butter and shortening until soft, blend in sugar and beat until thick and light. Add eggs and mix well. Add sifted dry ingredients alternately with milk, adding flavouring just before the last measure of dry ingredients. Turn onto a greased and floured shallow pan, having batter ½ inch deep. When cake has cooled, cut in fancy shapes and frost as desired.

WHIPPED CREAM CAKE

1 cup whipping cream
1 cup sugar
3 egg yolks
2 cups flour
3 teaspns. Magic Baking Powder
3 egg whites
½ teaspn. almond flavouring
1 teaspn. vanilla
1 teaspn. salt

Whip the cream until thick. Beat in egg yolks, and add sugar gradually, using a rotary beater. Add flavouring. Fold in flour and Magic Baking Powder,—then the egg whites which have been beaten until stiff.

Bake in a tube pan, 375° F. for 35 minutes.

ECONOMY MUFFINS

1¼ cups pastry flour
5 teaspns. Magic Baking Powder
¾ teaspn. salt
½ cup cooking bran
3 tablespns. granulated sugar
¾ cup water
2 tablespns. melted shortening

Recipe makes approximately 1 dozen muffins.

Mix together flour, baking powder, salt, bran and sugar. Stir gently, add water, then the melted shortening. Pour into well buttered muffin tins and bake at 425° F. for 20-25 minutes.

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NOVELTY GINGER SNAPS

2 cups pastry flour
1½ teaspn. ginger
2 teaspns. nutmeg
4 teaspns. Magic Baking Powder
½ teaspn. salt
⅓ cup granulated sugar
2 teaspns. grated lemon rind
2 tablespns. shortening
½ cup milk (approximately)

Recipe makes approximately 25 biscuits 2 inches in diameter.

Mix dry ingredients with sugar and lemon rind. Cut in shortening and mix in milk until a soft dough is formed. Knead lightly on floured board, pat to ¼ inch thickness, cut with a cookie cutter. Bake on buttered cookie sheet at 375° F. for 15-20 minutes.

NUT BARS

1¾ cups pastry flour
1 teaspn. Magic Baking Powder
½ teaspn. salt
¼ cup granulated white sugar
¼ cup brown sugar
6 tablespns. butter
1 egg, well beaten
*½ cup light molasses
½ cup chopped filberts
⅓ cup chopped dates

*—If dark molasses is used, blend together, ¼ cup corn syrup and ¼ cup dark molasses.

Recipe makes about 40 bars—1 inch thick, 1 inch wide, 1½ inches long.

Cream butter and sugar. Add molasses and egg, beat well. Add sifted dry ingredients, combine well, then add nuts and dates. Bake at 350° F. in well greased pan for 30-35 minutes. Allow to cool after baking—then cut into suitable bars.

CHOCOLATE CHARMS

2¼ cups flour
3 teaspns. Magic Baking Powder
1 teaspn. salt
¾ cup granulated white sugar
¾ cup brown sugar
1 cup butter
2 eggs
1½ teaspns. milk
7 oz. sweetened chocolate
1 cup chopped nuts
1 teaspn. vanilla

Recipe makes 100 cookies.

Cream together butter and sugar and add 2 eggs, beaten whole, 1½ teaspns. milk. Add sifted dry ingredients, then chopped nuts, flavouring and the chocolate, cut in pieces the size of a pea. Drop by half teaspns. onto well greased cookie sheet. Bake 10 minutes at 375° F.

CHOCOLATE COOKIES

The above recipe may be used for smooth chocolate cookies by melting the chocolate and adding it after the milk.

APRICOT TEA MUFFINS

12 apricot halves, drained
¼ cup brown sugar
1 tablespn. butter
¼ cup butter
¼ cup white sugar
1 egg, well beaten
⅔ cup milk
2 cups all-purpose flour
3½ teaspns. Magic Baking Powder
½ teaspn. salt

Put one apricot in each oiled muffin pan, hollow side up. Cover each with a teaspn. of brown sugar. Dot with butter. Cream butter and sugar well. Add beaten egg and combine. Add milk and stir in sifted dry ingredients. Drop by spoonfuls on apricots. Bake at 425° F. for 20 minutes. Serve hot. Yield—12 muffins.

Note—Don't overheat. Should be a rough-looking mixture. Pineapple, cut in pieces may be used.

SUNBEAMS

2 egg whites, siffly beaten
1 cup granulated sugar
½ teaspn. Magic Baking Powder
1 cup cocoanut
1 cup walnuts
½ lb. dates, chopped fine

To the stiffly beaten egg whites, fold in sugar and baking powder, which have been sifted together, then in separate bowl, mix cocoanut, nuts and dates. Combine with first mixture and roll in Rice Krispies. Bake at 375° F. for 10 to 12 minutes or until golden brown. Recipe makes 90 cookies.

ROLLED CHOCOLATE WAFERS

½ cup butter or shortening
1 cup granulated sugar
1 egg
2 ozs. unsweetened chocolate, melted
2¼ cups sifted flour
2 teaspns. Magic Baking Powder
⅔ teaspn. salt
¼ cup cream or undiluted evaporated milk.
1 teaspn. vanilla

Cream butter and sugar; add beaten egg. Mix in melted chocolate. Sift dry ingredients together and add to sugar mixture alternately with cream. Stir in vanilla, as mixture thickens. Use sufficient of the dry mixture, with additional flour if required, to make a dough which may be handled on a very lightly floured board or canvas. (To keep the surface free of flour, it is preferable to roll between sheets of waxed paper, rather than on baking board or canvas.) Chill dough slightly, roll to desired thickness and shape with floured fancy cutters. Place on greased pan, sprinkle with slivers of blanched Brazils and bake in a moderate oven, 350° F.

SOUR CREAM COOKIES

1 cup brown sugar
½ cup shortening
1 egg
½ cup sour cream
2 cups flour
1 teaspn. cinnamon
¼ teaspn. nutmeg
½ teaspn. Magic Soda
½ teaspn. salt
2 teaspns. Magic Baking Powder
½ cup chopped nuts
½ cup raisins

Cream shortening, add sugar and blend well. Add egg; beat well. Mix and sift dry ingredients and add to mixture alternately with sour cream. Add floured nuts and raisins. Drop from teaspoon on an oiled baking sheet. Bake at 425° F. approximately 12 to 15 minutes. Makes 5 dozen.

ICED LEMON DRINK

2 quarts of water
1 cup sugar
3½ teaspns. Gillett's Cream of Tartar
Juice of 8 lemons

Boil the sugar and water for 10 minutes. Add lemon juice and cream of tartar. Cool and serve. Yield—6 pints.

MOCHA

1½ cups strong Chase & Sanborn Coffee
2 tablespns. cocoa
5 tablespns. sugar
⅛ teaspn. salt
½ cup water
1½ cups evaporated milk

Recipe makes six servings.

Combine cocoa, sugar and milk, add water and stir until smooth. Cook slowly over low flame two or three minutes. Add boiling water, milk and coffee. Reheat.

If desired beat before serving.

Serve while hot.

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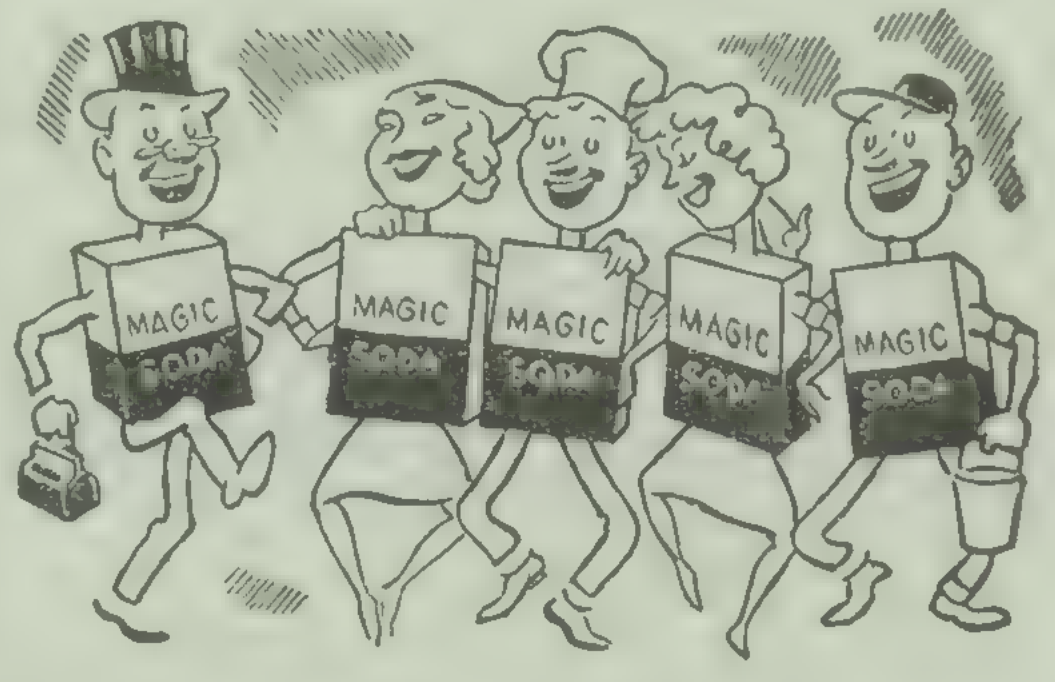

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COOKIES AND SMALL CAKES

ICE BOX COOKIES

½ cup butter
½ cup brown sugar
½ cup white sugar
1 egg
½ teaspn. Magic Soda
¼ teaspn. salt
1¾ cups flour
½ cup chopped nuts
½ teaspn. vanilla

Cream butter and sugar, add beaten egg; beat all until light. Sift flour, salt and soda three times and add with the nuts to the first mixture. Pack in a tin and put in the ice box or any cold place over night. Turn out on a board and slice as thin as possible without breaking. Bake in a hot oven.

MAGIC CREAM COOKIES

2 eggs
1 cup sugar
1 cup thick cream
3 cups flour
½ cup shredded cocoanut
3 teaspns. Magic Baking Powder
½ teaspn. salt

Beat eggs until light, add sugar gradually; add cocoanut, cream, and flour (which has been mixed and sifted with baking powder and salt). Put away in ice box until thoroughly chilled, then turn on to a floured board and roll one half inch thick. Sprinkle with cocoanut and roll one fourth inch thick; cut with a small cutter, first dipped in flour. Bake on a buttered sheet in a moderate oven.

BOSTON COOKIES

1 cup butter
1½ cups sugar
3 eggs
1 teaspn. Magic Soda
3¼ cups flour
½ teaspn. salt
1 teaspn. cinnamon
1 cup chopped nuts
½ cup currants
½ cup raisins, seeded and chopped

Cream butter and sugar, gradually add well beaten eggs; then add half of flour sifted with soda, salt and cinnamon; then mix fruit and nuts with remainder of flour and add to first mixture. Drop by spoonfuls an inch apart on a well greased baking sheet and bake in a moderate oven.

DATE COOKIES

3 cups rolled oats
2½ cups flour
3 teaspns. Magic Baking Powder
¼ teaspn. salt
1 cup brown sugar
½ cup lard
½ cup butter
½ cup milk

Put rolled oats into a bowl; sift flour, baking powder and salt together; add to oats; then sugar. Melt butter and lard, add to dry mixture with milk. Mix all together; roll, cut with round cutter and bake in moderate oven.

Fill with the following mixture: 1 lb. chopped dates, 1 cup brown sugar, 1 cup hot water. Cook well and put between cookies.

NUT COOKIES

2 tablespns. butter
½ cup sugar
1 egg
2 tablespns. milk
1 cup flour
2 teaspns. Magic Baking Powder
¼ teaspn. salt
1 cup chopped nuts

Cream butter and sugar; add well beaten egg; flour, baking powder and salt (which have been sifted together). Stir in chopped nuts. Drop by small teaspoons on to well buttered shallow pans and bake in oven 375° F.

PEANUT COOKIES (DROP)

3 tablespns. butter
½ cup sugar
1 egg
1 cup flour
1 teaspn. Magic Baking Powder
¼ teaspn. salt
½ cup chopped nuts
½ teaspn. lemon juice

Cream butter and sugar thoroughly, add well beaten yolk, then flour which has been sifted with baking powder and salt. Add nuts, mix, then fold in beaten white and lemon juice. Drop from teaspoon on oiled pan and bake in 350° F. oven. This mixture is very dry.

CHEESE CAKES

4 tablespns. butter
4 tablespns. fine sugar
1 egg
1 lemon (grated rind)
1 teaspn. lemon juice
¾ cup flour
1 teaspn. Magic Baking Powder
½ teaspn. salt.

Beat butter to a soft cream, gradually adding sugar, beat in the egg—add the lemon rind and teaspoon juice. Beat well and add flour which has been sifted with salt and baking powder. Line some small patty pans with pastry. Into each shell put a little apricot jam. Cover this with a good spoonful of the above cake mixture. Roll out some pastry very thin, cut into long pieces like shoe strings, curl a little on top of cake mixture. Bake in oven about 400° F.

MAGIC DELIGHTS

½ cup butter
1½ cups sugar
¾ cup milk
2 cups flour
2 teaspns. Magic Baking Powder
½ teaspn. salt
1 teaspn. cinnamon
2 cups rolled oats
1 cup chopped raisins
½ cup chopped nuts

Cream butter and sugar. Sift together flour, salt, baking powder and cinnamon three times, and mix it with the rolled oats, chopped raisins and nuts. Add to the butter mixture alternately with the milk. Drop small teaspoonfuls on a buttered tin and bake 15 to 20 minutes.

QUEEN CAKES

¼ cup butter
¼ cup sugar
2 eggs
1 cup flour
2 teaspns. Magic Baking Powder
¼ teaspn. salt
¼ teaspn. lemon extract
¼ cup currants, washed and dried

Cream butter; add sugar, well beaten eggs and lemon extract; then flour, mixed and sifted with baking powder and salt.

Pour batter into buttered small patty pans, sprinkle on top of each a few currants. Bake in moderate oven 20 minutes.

ALMOND CAKES

½ cup butter
¾ cup sugar
⅓ cup milk
2 eggs
1⅓ cups flour
2 teaspns. Magic Baking Powder
1 cup almonds, blanched and cut in pieces

Mix ingredients in order given, and bake in individual cake pans.

Read Carefully Comments about Flour on Page 4

PEPPER NUTS

2 eggs
2 cups brown sugar
2 cups flour
½ teaspn. Magic Baking Powder
2 teaspns. cinnamon
¼ teaspn. salt
½ teaspn. Magic Soda
1 teaspn. cloves (ground)
½ teaspn. black pepper
2 cups seeded raisins
1 cup chopped nuts
½ cup chopped citron

Beat eggs and sugar together (standing bowl in hot water) and beat until as light as whipped cream, taking care that the mixture does not get hotter than lukewarm. Add flour sifted with all other dry ingredients. Stir in fruit and nuts. Knead well. Drop by small spoonfuls on buttered sheet and bake 8 minutes in 350° F. oven.

MAGIC HERMITS

¾ cup butter
1½ cups brown sugar
2 eggs
1 cup chopped raisins
1 cup chopped walnuts
1 cup chopped dates
1 teaspn. vanilla
½ teaspn. nutmeg
1 teaspn. cinnamon
2 cups flour
½ teaspn. Magic Baking Powder
½ teaspn. Magic Soda
2 tablespns. milk or water

Mix and sift together the dry ingredients. Cream butter; add sugar and well-beaten eggs, and vanilla. Then add one-third of the flour mixture, fruit and nuts. Add more flour and liquid alternately until all are used up. Mix thoroughly. Drop by spoonfuls on a greased shallow pan and bake in moderate oven 15 to 20 minutes.

ECONOMY HERMITS

1 cup butter
1½ cups sugar
1 egg
1 cup raisins, stoned and chopped
1 teaspn. each all spice, cinnamon and nutmeg
3 cups flour
2 teaspns. Magic Baking Powder
¼ teaspn. salt

Cream together thoroughly butter and sugar, then with wooden spoon work in raisins and spices, then the well beaten egg, then flour and baking powder which have been sifted together. Drop by spoonfuls on a greased shallow pan and bake in a moderate oven about 10 to 15 minutes.

GINGER SNAPS

1 cup molasses
1 cup butter or lard
1 cup sugar
1 teaspn. ginger
1 egg
1 teaspn. Magic Soda
¼ cup warm water
¼ teaspn. salt
5½ cups flour

Put molasses and ginger into a bowl, add sugar and melted shortening, then egg and warm water; sift flour, soda and salt and work into other ingredients. Roll out as soft as possible. Bake about 15 minutes on well greased iron sheet.

PLAIN ROCKS

6 tablespns. shortening
½ cup brown sugar
1 egg
1½ cups flour
2 teaspns. Magic Baking Powder
3 tablespns. milk
½ cup chopped dates
¼ cup chopped walnuts
Vanilla

Cream shortening and sugar; add whole egg, beat well; add dates, nuts and vanilla; mix well, and add flour and baking powder, which have been sifted together. Add milk gradually, as the mixture must be stiff so that the rocks will hold their shape. Drop from a teaspoon on a greased pan and bake in a moderate oven 15 minutes.

BROWNIES

¾ cup brown sugar
¼ cup melted butter
1 egg
2 squares melted chocolate
½ teaspn. vanilla
½ cup flour
½ teaspn. Magic Baking Powder
½ cup chopped walnuts

Mix ingredients in order given. Spread mixture evenly on shallow greased pan and bake in a slow oven. Remove from pan and cut in strips while hot.

NUT AND DATE BARS

3 tablespns. butter
1 cup fruit sugar
3 eggs
1 cup chopped walnuts
1 lb. chopped dates
½ teaspn. vanilla
1 cup flour
1 teaspn. Magic Baking Powder
¼ teaspn. salt

Cream butter and sugar, add egg yolks one at a time, beating between the addition of each yolk; add chopped walnuts and dates, then the flour, salt and baking powder which have been sifted together once. Lastly fold in the stiffly beaten whites of eggs and vanilla. Bake in greased shallow pan. Cut in bars and roll in fruit sugar.

CHINESE CHEWS

¾ cup flour
1 teaspn. Magic Baking Powder
¼ teaspn. salt
1 cup sugar
1 cup chopped walnuts
1 cup chopped dates
2 eggs

Sift together dry ingredients, add sugar, walnuts and dates. Mix well, add well beaten eggs to bind. Spread in well greased shallow pan. Bake in slow oven 325° F. When done cut in "fingers" and roll in fine granulated sugar. Some cooks roll the chews in confectioner's sugar.

DAINTY CHEESE CAKES

3 tablespns. butter
3 tablespns. fruit sugar
4 tablespns. ground rice
1 egg
Few drops of almond extract

Cream butter and sugar thoroughly together; add well beaten egg and extract and mix in ground rice.

Line some very small patty tins (about 2½" in diameter) with good puff or short pastry; put in a spoonful of the mixture and bake in fairly hot oven.

SPANISH CUP CAKES

⅔ cup butter
2 cups powdered sugar
4 eggs
3½ cups flour
4 teaspns. Magic Baking Powder
¼ teaspn. salt
¼ teaspn. ground mace
1 cup milk

Cream butter adding sugar gradually, beat until fluffy and white. Add eggs, one at a time and beating between the addition of each. Sift flour once, measure, add baking powder, salt and mace, then add to first mixture alternately with milk. Half fill deeply fluted or plain individual cup cake tins. Bake in 350° F. oven. Turn out and when cool put on top a thin white icing and top with a cherry, half walnut, grated cocoanut or a blanched almond. When cakes are cool a thin slice may be cut from top and some of the centre scooped out and filled in with sweetened and flavored whipped cream or custard cream, the top then replaced and cake iced as directed.

PASTERIES AND FILLINGS

CHOPPED PASTRY

5 cups pastry flour
1 cup butter
1 cup lard
1 teaspn. salt
1 scant cup of ice-water

Put flour, salt and shortening in chopping tray; chop all together till shortening is thoroughly mixed with the flour, then add water gradually and continue chopping. When well mixed, turn the paste on to a floured board; roll lightly into a flat piece, fold and put away on ice. When hard use the same as puff paste. It can be used as soon as mixed, but will not be so good as if allowed to stand.

SHORT PASTE (SWEET)

3 cups flour
½ teaspn. salt
1 cup butter or half butter and half lard
2 tablespns. sugar
1 egg
½ cup ice cold water, more or less
½ teaspn. Magic Baking Powder

Rub shortening into flour—make a well in mixture, put in sugar, egg and cold water in which baking powder has been stirred. Mix thoroughly and make smooth dough—put away to chill and it is ready for use.

The above is excellent for lining patty pans for tartlets.

PUFF PASTE

4 cups flour
2 cups butter
1 teaspn. salt
1 egg yolk
1 tablespn. lemon juice
Ice cold water

Rinse mixing bowl with boiling water and then with cold. Half fill it with cold water. Wash butter in this, working it with the hands until it is light and waxy.

Divide butter into three equal parts and put it in ice water. Put egg yolk, lemon juice into measuring cup and sufficient ice water to fill the cup—then add an extra ¼ cup ice water to make in all 1¼ cups wetting.

Mix together flour and salt. With the hands rub into the flour ⅓ of the butter. Make a well in the flour and pour in the cold liquid (taking care that there is not too much liquid or the paste will be too soft).

Stir quickly and vigorously with a knife until the paste is a smooth ball.

Turn out onto floured board and roll out paste very lightly, starting at the centre and rolling out to the edge. The balance of the butter is put on the paste in small pieces, dotting all over the surface. Fold first the upper and then the lower edge of the paste into the centre—fold one side and the other to the centre, and roll lightly away from the centre until ¼" thick—fold the ends toward the centre, making folds as before. Roll and let stand 5 minutes. Repeat this several times and put away to chill until ready for use.

MAGIC SIMPLEX PASTRY

1 cup boiling water
2 cups shortening
6 cups bread flour
2 teaspns. salt
2 teaspns. Magic Baking Powder

Pour boiling water over the shortening and beat until creamy. Cool and add sifted flour, salt, and baking powder. Mix to a soft dough.

Chill thoroughly before rolling.

Allow 10-12 minutes per shell in oven at 450° F.

Recipe makes 4 shells.

This pastry is very easy to prepare. It can be kept in the refrigerator for a period of 1-2 weeks and portions taken as pie crusts are required.

This recipe embodies the advantages of both short and flaky pastry.

LEMON CURD

½ lb. butter
½ lb. loaf sugar
2 lemons, juice and rind
3 egg yolks
2 egg whites
1 tablespn. grated stale bread crumbs

Into a clean enameled saucepan put the butter and sugar, let stand near fire until sugar has dissolved, then add juice of lemons. Take egg yolks and egg whites, beat well together with lemon rind and bread crumbs. Stir this into butter and sugar mixture and boil gently for 20 minutes.

Put into jars, let cool, seal and it is ready for use.

APRICOT CURD

¼ lb. dried apricots
1 lb. sugar
¼ lb. butter
4 eggs
Rind and juice of 1 lemon

Soak apricots in cold water over night; stew in a little water and pass through a sieve. When cool, add sugar, butter and eggs, well beaten, and the lemon. Mix all together and put in a jar. Place jar in a pan of boiling water. Bring to the boil and stir one way till it is the consistency of thick cream. Put in small jars and seal.

ALMOND CHEESE CURD

½ lb. butter
½ lb. sugar
4 eggs
½ lb. cake crumbs
½ lb. ground almonds

Cream butter and sugar, adding the eggs two at a time, and stir in the crumbs and ground almonds.

CHEESE STRAWS

1 cup flour
¼ lb. grated cheese (old)
¼ lb. butter
1 teaspn. salt
Dash of cayenne

Mix together flour, salt, cayenne and cheese; mix in butter; work to a very smooth paste, sufficiently stiff to roll; add a few drops of milk if necessary. Roll out very thin and cut into narrow strips. With well greased paper line a shallow pan, lay the straws in and bake about 10 minutes in moderate oven. They must be straw color and very crisp. If they are allowed to brown, there will be a bitter taste.

Serve

Have straws about 4" long and put about 6 through one of the little rings, and the straws should stand up as little sheaves.

Or they may be piled on a plate like a woodpile.

CONGRESS TARTS

2 cups granulated sugar
2 cups ground almonds
6 tablespns. ground rice
6 egg whites
Raspberry jam
Pastry

Mix all dry ingredients together, gradually adding the whites of eggs while mixing, and beat these up with a spoon or spatula until very light.

Line patty tins with pastry, place a small portion of raspberry jam in the bottom and three parts fill with the almond mixture. Lay two strings of pastry on the top to form a cross.

These tarts when finished should have a rich glossy surface, the almond part being of a honeycomb appearance, though without large cracks. When large cracks appear, the fault is due to the use of extra fine sugar or the filling too stiff.

BUTTER TARTS

1 cup currants or sultanas
1 cup brown sugar
2 tablespns. butter
1 egg
½ teaspn. vanilla
½ teaspn. nutmeg, if liked

Clean currants and put into mixing bowl, scald with boiling water, drain and while currants are still warm, add brown sugar, butter and beaten egg. Stir well together for a few minutes, add vanilla. If the ingredients are mixed together while currants are still warm there will be a nice butterscotch-like syrup.

Line deep patty pan with short or flaky pastry and put in a spoonful of the filling. Bake in 400° F. oven.

MAIDS OF HONOR

1 cup sweet milk
1 cup sour milk
1 cup sugar
1 lemon
4 eggs (yolks)
Speck of salt
Pastry

Put all the milk in a double boiler and cook until it curds; then strain. Rub the curd through a sieve. Beat the sugar and yolks of eggs together; add the grated rind and juice of lemon, add curd. Line small patty tins with puff or short pastry rolled very thin. Put a large spoonful of the mixture in each one and bake from 15 to 20 minutes in a moderate oven. Do not remove from pan until cold.

PIE FILLINGS

(See Page 19 for Pastry Recipe.)

LEMON PIE

3 tablespns. flour
1 cup sugar
⅓ cup lemon juice
2 cups water
Grated rind of one lemon
3 tablespns. cornstarch
2 eggs
½ teaspn. salt
1 tablespn. butter

Mix flour and cornstarch together and blend with a little of the water, then add remaining water, and grated lemon rind and cook until thick in double boiler.

Heat yolks with sugar and add to thickened mixture—then the lemon juice, add butter and beat well.

Fill previously baked pastry shell and cover with meringue—made from the two egg whites, sprinkle with sugar and brown in oven.

CUSTARD PIE

3 eggs
3 tablespns. sugar
1 tablespn. flour
½ teaspn. salt
1 teaspn. vanilla
1 pint milk

Sift together sugar, flour and salt; gradually add beaten eggs, then milk and flavoring. Turn into a deep pie plate which has been lined with pastry, and bake 25 to 30 minutes. The flour will give the custard a smooth, velvet-like texture.

COCOANUT CUSTARD PIE

½ cup desiccated cocoanut
1 cup milk
2 eggs
1 small cup sugar
1 tablespn. butter
¼ teaspn. vanilla
Pinch of salt
Pastry

Line a small pie plate with pastry; soak the cocoanut in milk for half an hour, then add the yolks of eggs, sugar and melted butter, vanilla and salt. Pour into the pastry and bake until custard is set. Oven should not be too quick or the custard will curdle.

CHOCOLATE CUSTARD PIE

2 squares chocolate
1 pint boiling water
6 eggs
1 quart milk
½ cup sugar
2 teaspns. vanilla
½ teaspn. salt

Grate the chocolate, dissolve in a little hot milk and add to boiling water; boil 5 minutes, cool. When cool, add the yolks of 6 eggs and whites of three, well beaten, then the milk, sugar, vanilla and salt.

Stir all together and pour into 2 deep pie plates lined with good pastry. Bake until custard is set. Make a meringue of the whites of remaining three eggs whipped stiffly with 2 tablespoons sugar. Spread over pie and return to oven to set and brown.

CHOCOLATE PIE

2 cups boiling water
2 small tablespns. chocolate powder
1 cup sugar
2 tablespns. cornstarch
Yolks of 2 eggs
2 teaspns. butter
1 teaspn. vanilla
½ teaspn. salt
Pastry

Mix chocolate powder and sugar thoroughly together, gradually add boiling water; strain into a double boiler and cook for 20 minutes; then add cornstarch moistened with cold water, stir until thick and clear, draw to one side and cool; then add the well beaten yolks, butter, vanilla and salt. Turn into a baked shell, set aside to cool. Beat whites of eggs stiff, sweeten with 2 tablespoons sugar, spread on pie and return to oven to set and brown slightly.

GERMAN FRUIT PIE

2 cups flour
1 teaspn. Magic Baking Powder
½ cup butter
½ teaspn. salt
1 egg
Sweet milk
Apples or peaches
¼ cup syrup or molasses
1 teaspn. cinnamon

Sift flour, baking powder and salt together; rub in butter. Beat egg until light, add enough milk to make about ¾ of a cup, make into a soft dough. Roll out ¼" thick and line pie plates or a biscuit tin. Fill the pastry with juicy apples cut in thick slices, sprinkle with cinnamon and syrup. Bake in a quick oven until light brown, sprinkle a little sugar over them about 5 minutes before removing from oven.

DATE AND WALNUT PIE

2 cups dates
½ cup sugar
1 cup water
Lemon juice
½ cup walnuts (broken)
1 teaspn. butter
2 teaspns. flour
Pastry

Wash and stone dates, cut in two, put in saucepan with sugar and water, cook until soft (about ten minutes), add lemon juice, butter, walnuts and flour, which has been blended with a little cold water. Stir well. When cool turn into pie plates which have been lined with pastry, put on top crust and bake about twenty minutes.

BUTTERSCOTCH PIE

1¼ cups milk
3 tablespns. cornstarch
2 tablespns. flour
¼ teaspn. salt
1½ cups brown sugar
2 eggs
2 tablespns. butter
1 teaspn. vanilla

Put milk in double boiler, when at boiling point stir in flour, cornstarch and salt (which have been blended with a little cold water). Add sugar and stir constantly until thickened, then add well beaten yolks, butter and vanilla. Cook a few minutes over boiling water. Fill pie shells which have been previously cooked. Top with meringue made with whites of eggs beaten with 2 tablespoons brown sugar. Put in oven to slightly brown.

VANILLA CREAM PIE

1 pint milk
1 cup sugar
3 eggs (yolks)
4 tablespns. flour
1 teapsn. butter
1 teaspn. vanilla
¼ teaspn. salt

Put milk in a double boiler; mix flour, sugar, salt and beaten yolks all together, beat well; add to boiling milk, add butter and vanilla. Cool, then turn into a baked shell.

Beat whites of eggs until stiff and sweeten with 2 tablespoons sugar. Spread on pie and brown in oven.

APPLE CUSTARD PIE

1 cup grated sweet apples
2 tablespns. sugar
2 eggs
1 tablespn. melted butter
Rind and juice of ½ lemon
1 cup milk

Mix apples, sugar, well beaten eggs, butter and lemon. Stir all together, add milk; turn into a pie plate lined with pastry. Put a strip of pastry around the edge. Bake 30 minutes.

ORANGE PIE

2 oranges
1 large cup sugar
1 tablespn. flour
3 eggs
2 tablespns. melted butter
Juice of 1 lemon

Grate the rind of 1 orange and use the juice of 2. Stir in sugar, flour and the yolks of eggs (reserving the whites for meringue), add butter and lemon juice. Turn this into a pie plate lined with pie paste and bake in a quick oven. It will look like a finely baked custard when finished. Whip the whites of eggs until stiff, add 2 tablespoons sugar, spread on top of pie and then return to the oven and brown slightly.

PINEAPPLE PIE

4 cups grated, cooked pineapple (fresh or canned)
2 tablespns. butter
4 tablespns. cornstarch
2 tablespns. lemon juice
1 cup sugar
2 tablespns grated lemon rind
½ teaspn. salt

Blend cornstarch with melted butter; mix pineapple with lemon juice, sugar, grated lemon rind and salt; combine the two mixtures and cook in double boiler until thickened. Fill previously baked pastry shell and top with meringue.

PUMPKIN PIE

1½ cups pumpkin
1 dessertspn. flour
1 cup sugar
1 teaspn. ginger
1 teaspn. cinnamon
⅛ teaspn. nutmeg
½ teaspn. mace
¼ teaspn. salt
3 eggs
½ cup milk

Mix pumpkin, flour, sugar, spices and salt together; beat eggs, add milk and stir all well together. Pour into a deep pie plate lined with good pastry. Bake until firm (about 35 minutes) in a moderate oven.

ORANGE FRITTERS

2 eggs
¼ cup milk
1 tablespn. sugar
1 cup flour
1 teaspn. Magic Baking Powder
Pinch of salt
3 oranges

Beat eggs, add milk, then sugar; beat well together; add flour which has been sifted with baking powder and salt. Divide oranges into sections, drop them into the batter, take out by the spoonful (1 section of orange to each spoonful) drop into boiling fat and cook a delicate brown. Roll in sugar if liked, or serve plain with maple syrup.

PLAIN FRITTER BATTER

1 cup flour
1½ teaspns. Magic Baking Powder
¼ teaspn. salt
1 egg
⅔ cup milk

Sift dry ingredients together; add beaten egg and milk; beat until smooth.

VEGETABLE FRITTERS

Cut into small pieces cooked cauliflower, egg plant, oyster plant and string beans. Put into fritter batter and fry by spoonfuls in deep hot fat at 375° F.

APPLE FRITTERS

4 large apples
2 tablespns. powdered sugar
1 tablespn. lemon juice

Peel and core apples and cut into slices; add sugar and lemon juice. Dip each slice into 'Plain Fritter Batter.' Fry a light brown in deep hot fat at 375° F. Drain and sprinkle with powdered sugar.

FRUIT FRITTERS

Other fruits may be used by following directions for "Apple Fritters." Drain canned fruits from syrup. Chop coarsely and stir into batter. Drop by spoonfuls into hot fat at 375° F. and fry until brown. Drain and sprinkle with powdered sugar.

Force bananas through sieve and mix with batter or cut in slices and add.

CORN FRITTERS

½ cup milk
2 cups cooked corn
1½ cups flour
1 teaspn. salt
⅓ teaspn. pepper
2 teaspns. Magic Baking Powder
1 tablespn. melted shortening
2 eggs

Add milk to corn; add flour sifted with salt, pepper and baking powder; add shortening and beaten eggs; beat well. Fry by spoonfuls on hot greased griddle or frying pan.

If fried in deep fat, use 2 cups flour and 3 teaspoons baking powder in batter. Drop by spoonfuls in deep hot fat at 375° F.

FRIED BANANAS

6 bananas
1 egg
2 tablespns. butter
¼ cup milk
½ cup flour
½ teaspn. Magic Baking Powder

Split banana lengthwise; dip each piece in thin batter; heat butter in iron pan and fry banana until golden brown. Sift with powdered sugar and serve hot.

BREAD AND ROLLS

To save time, yet maintain a high standard of quality in home baking, is distinctly a modern necessity. Long-process yeast breads may be replaced by short-process Magic Baking Powder breads without loss of quality in any respect. Baking powder produces a well leavened dough, spongy and porous, with less time and energy expended. Magic loaf bread can be mixed and baked in about one and a half hours.

BOSTON BROWN BREAD

1 cup whole wheat or graham flour
1 cup corn meal
1 cup rye meal or ground rolled oats
5 teaspns. Magic Baking Powder
1 teaspn. salt
¾ cup molasses
1⅓ cups milk

Mix dry ingredients thoroughly; add molasses to milk, and add to dry ingredients; beat thoroughly and put into greased moulds ⅔ full. Cover tightly and steam 3½ hours; remove covers and bake in moderate oven at 400° F. until top is dry.

SPANISH BREAKFAST LOAF

4 cups flour
½ cup sugar
¾ teaspn. salt
2 tablespns. Magic Baking Powder
1 cup milk
4 eggs
1½ tablespns. shortening

Sift together several times flour, sugar, salt and baking powder. Beat eggs; add milk; add melted shortening. Combine mixtures and knead dough on floured board for 5 minutes. Place dough in 1 large or 2 small greased pans and allow to rise for 1 hour. Bake in moderate oven at 325° F. for 20 minutes, then increase heat to 350° F. and bake 40 minutes. Remove loaf from oven, brush top with beaten egg yolks diluted with a little cream. Cool and sprinkle with powdered sugar.

RAISIN BREAKFAST LOAF

Proceed as for 'Spanish Breakfast Loaf' with 1 cup seeded raisins added to sifted dry ingredients.

MAGIC BRAN PAN

1¼ cups flour
4 teaspns. Magic Baking Powder
1 teaspn. salt
3 tablespns. brown sugar
¾ cup bran
4 tablespns. shortening, melted
2 eggs
¾ cup milk
½ cup raisins, floured

Sift first four ingredients three times and add bran. Gradually add shortening a little at a time, stirring the dry mixture constantly. Beat egg yolks well and add milk. Add to dry mixture. Add raisins and beat 5 minutes. Fold in stiffly beaten egg whites. Spread in greased 8" square pan about ¾" thick and bake 50 to 60 minutes in a moderate oven at 350° F.

GRAHAM BREAD

1½ cups flour
4 teaspns. Magic Baking Powder
1¼ teaspns. salt
2 tablespns. sugar
1½ cups graham flour
1 tablespn. melted shortening
2 cups milk (more or less)

Sift flour, baking powder, salt and sugar together; add graham flour, melted shortening and milk and beat thoroughly until smooth. Put into greased loaf pan; smooth top with melted shortening and bake in moderate oven at 375° F. about 1 hour. If this bread is allowed to cool in pan, it will be much easier to cut into thin slices for sandwiches.

NUT BREAD

4 cups flour
4 teaspns. Magic Baking Powder
1 teaspn. salt
1 cup sugar
1 cup walnuts (broken, not chopped)
2 cups milk
1 egg

Sift together flour, salt and baking powder. Add sugar and walnuts, then add well beaten egg and milk. Beat all together till smooth. Put into well greased 1-lb. or ½-lb. baking powder tins, let rise ½ an hour and bake in moderate oven—30 to 45 minutes, according to size of tin. When cold, slice very thinly, spread with butter. Very delicious sandwiches may be made by putting between slices plain cream cheese and a thin spread of Red Currant or other fruit jelly. The round slices are attractive.

PRUNE OR DATE BREAD

Make recipe for Graham Bread, adding 1 cup stoned and chopped prunes or dates to the dough.

Prepare prunes by soaking for several hours; or use after washing thoroughly, draining well before using in either case.

ORANGE BREAD

3 cups flour
4 teaspns. Magic Baking Powder
½ teaspn. salt
½ cup sugar
1 egg
1 cup milk
¼ cup chopped toasted pecans
¾ cup chopped candied orange peel

Sift dry ingredients, add nuts and orange peel. After mixing thoroughly, add milk, then well beaten egg, and pour into 2 well greased pans. Let stand 10 minutes. Bake at 375° F. for about 45 minutes. When partially cooled, glaze the top of the loaves with sugar frosting.

LUNCHEON OR SANDWICH ROLLS

4 cups flour
1 teaspn. salt
6 teaspns. Magic Baking Powder
1 tablespn. shortening
1½ cups milk

Sift together dry ingredients; rub in shortening; add milk, and mix with spoon to smooth dough easy to handle on floured board. Turn out dough; knead quickly a few times to impart smoothness; divide into small pieces; form each by hand into short, rather thick tapering rolls; place on greased pans and allow to stand in warm place 15 to 20 minutes; brush with milk. Bake in hot oven at 425° F. about 20 minutes. When almost baked brush again with melted butter. For a glazed finish, before taking from oven, brush with yolk of egg mixed with a little water.

PARKER HOUSE ROLLS

4 cups flour
1 teaspn. salt
6 teaspns. Magic Baking Powder
3 tablespns. shortening
1½ cups milk, more or less

Sift flour, salt and baking powder together. Add melted shortening to milk and add slowly to dry ingredients stirring until smooth. Knead on floured board and roll ½" thick. Cut with biscuit cutter. Crease each circle with back of knife one side of centre. Butter small section and fold larger part well over small. Place 1" apart in greased pan. Allow to stand 30 minutes in warm place. Brush with melted butter and bake 15 to 20 minutes in hot oven at 425° F.

NUT AND RAISIN ROLLS

2½ cups flour
4 teaspns. Magic Baking Powder
½ teaspn. salt
1 tablespn. sugar
5 tablespns. shortening, melted
1 egg
⅔ cup milk

Sift dry ingredients together. Add shortening and beaten egg to milk and add to dry ingredients, mixing well. Turn out on floured board and knead lightly. Roll out very thin. Spread with softened butter and sprinkle with raisins, chopped nuts and small amount of granulated sugar. Cut into about 4" squares. Roll up each as for jelly roll. Press edges together. Brush over with yolk of egg mixed with a little cold water and sprinkle with nuts and sugar. Allow to stand in greased pan about 15 minutes. Bake in moderate oven at 400° F. about 25 minutes.

HOT CROSS BUNS

2½ cups flour
½ teaspn. salt
4 teaspns. Magic Baking Powder
¼ teaspn. nutmeg
¾ teaspn. cinnamon
2 tablespns. brown sugar
½ cup currants or small seedless raisins
2 tablespns. finely chopped peel
1 egg
½ to ⅔ cup milk or water
2 tablespns. shortening

Sift together all dry ingredients, add sugar, fruit and peel. Make well in centre, add the beaten egg, melted shortening and part of the milk. Work all together adding more milk as required to make a nice dough. Turn out on floured board, divide into small pieces; with floured hands shape into small buns; place close together in a greased shallow pan. With a sharp knife make deep cross cuts in top, let stand 10 minutes, brush with butter and sprinkle with sugar. Bake in moderate oven, 25 to 30 minutes.

MAGIC INDIVIDUAL COFFEE CAKES

2 cups flour
¾ teaspn. salt
4 tablespns. sugar
3 teaspns. Magic Baking Powder
4 tablespns. butter
1 egg
½ cup milk
½ cup chopped nuts

Sift dry ingredients; mix in butter; add beaten egg to milk and add to dry ingredients to make soft dough. Divide dough into six long, narrow pieces; with hands, roll out each piece long and thin; spread with butter; cut each in half and beginning in centre, twist 2 pieces together and bring ends around to form crescent. Put into greased pan; sprinkle with chopped nuts. Bake in hot oven at 400° F. about 15 minutes. While hot, brush over with thin icing made with ½ cup confectioner's sugar moistened with 1 tablespoon hot water.

BUTTERSCOTCH CURLS

2 cups flour
4 teaspns. Magic Baking Powder
⅔ teaspn. salt
4 tablespns. shortening
⅔ cup milk
3 tablespns. butter
½ cup brown sugar

Sift dry ingredients; add shortening, mixing in with a fork. Add milk to make a soft dough. Knead slightly. Roll out ¼" thick. Spread with creamed butter; sprinkle with brown sugar. Roll up as for jelly roll. Cut in 1" pieces. Stand rolls on end in a well buttered pan, small muffin tins or in muffin rings. Bake in moderate oven at 375° F. for 30 minutes. Centres of rolls curl up and will be glazed on edges.

SOUPS

SOUP STOCK

2 lbs. meat and bone
6 cups cold water

Cut meat into 1 inch cubes and soak with the bones in cold water 1 hour. Bring slowly to a boil and cook below boiling for 3 hours. Strain. This makes 1 quart of stock.

VEGETABLE SOUP

1 quart stock
¼ cup carrots
¼ cup turnips
¼ cup parsnips
¼ cup cabbage
1 onion
1 pint boiling water
Pepper
Salt
Celery salt
1 tablespn. rice (cooked)
1 cup stewed tomatoes

Put stock in soup pot. Cook vegetables in water until soft; add to stock with seasoning and cooked rice and strained tomatoes.

TOMATO SOUP WITH RICE

1 quart can tomatoes
1 quart stock
1 onion
1 teaspn. sugar
1 bay leaf
2 cloves
1 teaspn. salt
¼ teaspn. paprika
¼ cup cooked rice

Put tomatoes, stock, onion, sugar, bayleaf, cloves and salt in a saucepan; cook until onion is soft. Rub through a fine sieve, add paprika and rice. Bring to boiling point and serve.

OYSTER SOUP

25 oysters and juice
1 pint milk
2 tablespns. butter
Salt and pepper
1 hard-boiled egg
1 soda cracker (rolled)
¼ cup chopped celery

Boil the milk and set it aside. Bring the oyster juice to a boil and remove the scum. Put the oysters over the fire with the juice and the butter; let them simmer until the edges begin to curl; add the boiled milk; bring all to a boil and add the seasoning—salt and pepper to taste. Mix the cracker and celery with the egg, finely chopped; put this into a tureen and pour the soup over them.

CREAM OF TOMATO SOUP

1 can tomatoes
1 onion
1 bay leaf
2 cloves
¼ teaspn. Magic Soda
½ teaspn. sugar
2 tablespns. butter
2 tablespns. flour
1 quart milk
1 teaspn. salt
¼ teaspn. paprika

Put tomatoes, onion, bay leaf and cloves in saucepan; cook ten minutes: strain, add soda and sugar. Melt butter, add flour, cook two minutes, add milk (boiling), season with salt and paprika. Mix with tomato and serve at once. (Do not boil after mixing.)

SCOTCH BROTH

4 quarts water
2 lbs. neck of mutton (lean)
½ cup barley
½ small green cabbage
1 leek
½ small turnip
¼ cup peas
1 large carrot
1 teaspn. chopped parsley
Salt and pepper

Wash the mutton; wash and drain the barley; now put water in soup kettle. When it boils, add the meat; boil fast for five minutes. Draw from the fire and add barley. Place on fire again and boil slowly for 1 hour. Cut up or put through meat grinder (using large cutter) the cabbage, leek and turnip. Add these with the peas to the broth. Cook all together for 45 minutes, then add the grated carrot and cook 15 minutes longer. Season with salt and pepper and add chopped parsley. Remove the meat, which may be served hot with mashed potatoes, mashed turnips and a little of the broth strained and thickened with flour, which has first been blended with a little cold water.

MEATS

In roasting or baking meats, the time should be computed after the first twenty minutes; or, after counting so many minutes to each pound, add twenty or thirty minutes according to the size of the roast to allow time for the meat to become heated. Meats should be basted every ten minutes unless baked in a covered roaster.

TIME TABLES FOR COOKING MEATS

ROASTING AND BAKING:			Minutes Per lb.
Beef			10-12
Round of beef			15
Mutton, leg or shoulder			20
Mutton, loin or saddle			15
Lamb			15
Veal			20
Pork			25
Turkey or Chicken			15
Goose			18
Venison			15
Fillet, hot oven			30
Ducks, domestic	entire	time	45-60
Ducks, wild, very hot oven	"	"	15-30
Partridge	"	"	30-40
Grouse or Pigeons	"	"	30
Braised Meats	"	"	3-4 hrs.
Heart, stuffed	"	"	2 hrs.

BROILED LAMB CHOPS

6 chops
Butter
Salt and pepper

Wipe and trim chops; lay on a hot broiler and broil on each side. It takes from 8 to 10 minutes to cook. Season with salt and pepper and spread lightly with butter.

ROAST BREAST OF VEAL—STUFFED

1 breast veal—boned
Pepper and salt
Stuffing

Trim the meat, wipe with a cloth wrung out of cold water.

Lay out flat, season with pepper and salt; spread dressing, roll and tie in several places with tape.

To Make Dressing

2 cups dry bread crumbs
½ teaspn. salt
½ teaspn. lemon juice
1 teaspn. savory and thyme mixed
1 tablespn. chopped onion
1 tablespn. butter
1 tablespn. chopped bacon
A little water to moisten

Mix ingredients in order given. Serve with thick brown gravy.

BREADED PORK CUTLETS

Loin, or fore-loin of pork
Salt and pepper to taste
Egg and bread crumbs
Clarified butter

To every tablespn. bread crumbs, allow ½ teaspn. minced sage.

Cut the cutlets from a loin, or fore-loin of pork, trim as mutton cutlets and scrape the top part of the bone. Brush over with egg, sprinkle with bread crumbs, mixed with minced sage and seasoning of pepper and salt; drop a little clarified butter on them and press the crumbs well down. Put the frying-pan on the fire with some lard in it; when hot, lay in the cutlets, and fry them a light brown on both sides. Take them out, put them before the fire to dry and serve with mashed potatoes. (Put potatoes through ricer; arrange pyramid of potatoes in centre of dish and arrange cutlets around.) Garnish with rings of fried apples.

BREADED VEAL CUTLETS

1½ lb. fillet of veal
1 egg
1 tablespn. cold water
Cracker crumbs
Salt and pepper

Cut veal into six pieces of equal size. Flatten with blade of a large knife and season with pepper and salt.

Beat egg, adding cold water; add a little salt. Now dip each cutlet into the egg and roll in cracker or fine bread crumbs and fry in boiling fat for six minutes. Serve with green peas and tomato sauce.

FRICASSEE OF VEAL

4 lbs. veal
1 onion stuck with 2 cloves
2 bay leaves
1 quart water
Pepper and salt
2 tablespns. butter
3 tablespns. flour
1 cup hot milk
1 teaspn. parsley

Wipe veal and cut into 2" pieces; put in saucepan with onion and bay leaves, add water; bring slowly to boiling point; remove scum as it rises. Let veal simmer for about one hour, season with pepper and salt. Strain off about 1 pint of the gravy, add to it the hot milk. Melt butter, stir in flour, then the hot milk and stock, stirring all the time to keep it smooth. Cook for five minutes; pour over the meat and sprinkle with chopped parsley.

CURRIED VEAL

Cold roast veal
4 onions
2 apples (sliced)
1 tablespn. curry powder
1 dessertspn. flour
1 cup broth or water
1 tablespn. lemon juice

Slice the onions and apples, and fry in a little butter; take them out, cut the meat into neat cutlets, and fry these to a pale brown; add the curry powder and flour, put in the onion, apples and a little broth or water, and stew gently till tender; add the lemon juice, and serve with a dish of boiled rice. The curry may be ornamented with pickles, capsicums, and gherkins arranged prettily on the top.

VEAL LOAF

2 lbs. lean veal
1 lb. fat pickled pork
2 teaspns. salt
½ teaspn. pepper
1 teaspn. minced onion
1 tablespn. chopped parsley
½ cup dry bread crumbs
¼ cup milk
1 egg
A little lemon juice

Remove skin and membrane from the veal, chop fine, add minced onion, seasoning with bread crumbs. Mix in the milk and the egg slightly beaten. Mix thoroughly together. Place in a bread pan and smooth evenly on top. Bake in a slow oven for 2 hours, basting frequently. Turn out and serve with brown gravy or Spanish sauce.

BEEF STEAK AND KIDNEY PUDDING

6 oz. suet (chopped)
1 lb. flour
1 teaspn. salt
Milk or water
2 lbs. rump steak
1 ox kidney
Pepper and salt
Water

Make a crust of suet, flour and salt. Mix with milk to a soft dough. Line the sides of a pudding basin, letting the paste overlap.

Cut up steak and kidney in 1" pieces, put a layer of steak then a layer of kidney alternately, season. Fill up the basin with water to within 2" of the top, lay another layer of paste on the top and press down edges, fold over the overlapping paste.

Wring a cloth out of hot water and tie up the pudding; put in boiling water and boil for four hours at least. Keep the pudding well covered with boiling water till it is cooked. Pin a napkin around basin and send to the table.

SHEPHERD'S PIE

2 cups chopped roast beef
Gravy
1 cup mashed potatoes
Seasoning

Combine ingredients, except potatoes. Place in a buttered baking dish and cover with mashed potatoes. Brush with beaten eggs. Bake until potatoes are slightly browned.

BROWNED HASH

1 cup meat
2 cups mashed potatoes
⅓ cup boiling water
¾ tablespn. fat
Seasoning
Onion juice

Put the mixture in a frying pan in which 1 tablespoon fat has been heated. Spread smoothly, cook over moderate heat so it will brown slowly and not burn. Cook about ½ hour and do not stir. Fold like an omelet. (The same mixture may be made into small cakes and browned.)

CALF'S LIVER AND BACON

1 lb. calf's liver
½ lb. bacon
Flour
Pepper and salt
Dripping

Cut the liver in slices a half inch thick, pour boiling water over and let it stand 5 minutes; drain. Sprinkle with pepper and salt and dredge with flour. Cook slowly in hot dripping or bacon fat. Serve with crisp bacon.

STEWED STEAK WITH MACARONI

1½ lbs. round steak
2 tablepsns. flour
2 tablespns. butter
1 tablespn. catsup
¼ lb. macaroni
Pepper and salt

Cut the meat in small pieces, roll in flour and brown in butter. Cover with hot water and allow it to simmer slowly for 1½ hours; add the macaroni and cook for three-quarters of an hour. Season with pepper, salt and catsup. Cook for another ten minutes. Serve on a hot dish with meat in the middle and macaroni around.

BRAISED LAMB STEW

2 lbs. lamb from fore-quarter
Flour
1 onion (sliced)
1 tablespn. dripping
1 pint water
1 pint strained tomatoes
Salt and pepper
1 can peas

Cut lamb in cubes, dredge with flour. Fry onion in dripping, add meat. Put all in double roaster, add water and tomato juice. Season to taste. Cook one and a half hours; just before taking from oven add peas. Serve on a hot platter with sippets of toast.

POTATO DUMPLINGS

1 cup cold mashed potatoes
1 cup flour
1 egg
1 teaspn. Magic Baking Powder
½ teaspn. salt

Sift together flour, salt and baking powder. Add mashed potatoes and egg, knead slightly, form into roll 1½" in diameter, chill, cut off 1" pieces, steam over stew about 30 minutes. An excellent addition to lamb or beef stew.

CHICKEN A LA KING

2 cups cold chicken, chopped
1 cup cooked mushrooms
1 green pepper
1 teaspn. salt
¼ teaspn. white pepper

White Sauce

2 tablespns. butter
2 tablespns. flour
1 pint milk or cream
Toast

Melt butter, add flour, then milk (which should be hot). Cook 3 minutes, add chicken, mushrooms and seasoning. Serve very hot on toast.

FRICASSEE OF CHICKEN

1 chicken (about 3 lbs.)
1 onion
2 cloves
1 bay leaf
1 teaspn. salt
¼ teaspn. white pepper
2 tablespns. butter
2 tablespns. flour

Wash and singe the chicken; place in saucepan and barely cover it with cold water, add seasoning and cook until tender. Remove from saucepan; skin and cut the chicken into nice joints. Put butter in another saucepan, melt, add flour and strain into it about one quart of liquor in which the chicken has been boiled, which will make a nice white sauce. Put the chicken in. Boil up, add a little chopped parsley and serve very hot.

Plain boiled rice may be served if liked.

CHICKEN MARYLAND

2 spring chickens
Salt and pepper
2 eggs
Bread crumbs
2 tablespns. butter
1 cup white sauce
½ lb. bacon
Corn fritters

Split the chickens, detach wings and legs; lay on a flat dish and season. Dip each portion in beaten egg, then in bread crumbs. Place in a buttered pan and pour over 2 tablespoons of clarified butter, and roast in the oven for 20 minutes. Pour white sauce on a serving dish and arrange chicken on it; alternate with rolls of broiled bacon and small corn fritters.

CHICKEN POT PIE

1 large chicken
Cold water
Salt
Pepper
2 teaspns. flour
2 tablespns. butter
Biscuit dough

Cut and joint the chicken, cover with cold water and let it boil gently until tender. Season with salt and pepper and thicken the gravy with the flour, mixed smooth with butter. Have ready nice, light biscuit dough; roll about half an inch thick, cut with a small cutter and drop into the boiling gravy. Put the cover on the pot closely so that none of the steam escapes, and do not allow the pot to cease boiling till the biscuits are done and ready to serve (about half an hour).

POT ROAST

6 lbs. beef from lower part of the round
Pepper
Salt
Flour
Dripping
1 quart diced carrots
1 quart turnips
½ cup celery
½ cup cut onion
1 quart boiling water
6 bay leaves

Wipe the meat, sprinkle with pepper and salt, dredge with flour. Brown the entire surface in drippings, either in a large frying pan or in the oven, which should be very hot. Put in a double roaster, add vegetables and boiling water, let it come to the boil, put in oven with cover on and cook slowly for 2½ hours or until meat is tender. When ready, strain off about a quart of the gravy, thicken with flour and serve in gravy boat. Arrange the meat on a platter with vegetables as a garnish.

YORKSHIRE PUDDING

1 cup flour
1 cup milk
¼ teaspn. salt
2 eggs

Put flour and salt in a bowl; make a well in the middle of the flour and break in the eggs. Stir, gradually mixing in the flour, adding milk by degrees, until a thick smooth batter is formed. Beat well for some minutes, then add the rest of the milk, and let it stand for an hour or more. Cover a pudding tin with the dripping from the roasting joint, pour in the batter, and cook it in the oven until a nice brown all over.

FISH

BOILED SALMON

Wipe the fish carefully, sprinkle with salt; wrap it in a piece of cheesecloth to hold fish together, and to prevent the scum from clinging to the fish. Place it in a kettle of boiling water, adding to every two quarts of water a teaspoon salt and a tablespoon of vinegar. Cook slowly; fish is done when the flesh is firm and separates easily from the bone. When cooked, remove carefully from kettle, drain, open cloth and turn fish upon a serving platter. Garnish with parsley and slices of lemon. Serve with egg, shrimp, anchovy or hollandaise sauce.

SALMON MAYONNAISE

Boil salmon whole; when cold place on platter; cover with good mayonnaise. Garnish with lettuce, slices of lemon, cucumber, hard boiled egg and tomatoes.

BROILED SALMON CUTLETS

4 slices of salmon — Butter
Pepper — Salt

Cut salmon an inch thick, season, rub broiler with butter. Lay cutlets in broiler, cook until brown on one side; turn over and do other side. Serve on dish covered with fish paper. Garnish with parsley and lemon. Serve hot, with anchovy sauce.

HALIBUT STEAKS

6 slices of halibut — Lard or dripping for frying
2 eggs
Crackers or fine bread crumbs

Wash and dry the steaks, roll out the crackers into powder, beat eggs. Dredge the steaks with flour. Shake over them a little salt, then dip them first in the egg and then in the powdered crackers. Fry in plenty of hot fat. They can also be broiled on a greased gridiron in the same manner as cod or salmon steaks.

OYSTER STEW

½ cup oysters — ¼ teaspn. salt
⅔ cup milk — Speck pepper
¾ tablespn. water — ½ tablespn. butter

Scald the milk. Put oysters in a strainer placed over a bowl, and add water. Carefully pick over oysters to remove any particles of shell. Heat the liquor which has been drained from the oysters to the boiling point and strain through the finest strainer and cheesecloth, return to saucepan and put in the oysters to simmer, DO NOT BOIL, until they begin to grow plump and the edges curl and separate. Strain the liquor into the scalded milk, season, add oysters and serve immediately.

CREAMED OYSTERS

½ cup thin cream or rich milk — ¼ teaspn. salt
1 tablespn. flour — 1 teaspn. butter
8 oysters

Wet the flour with a little cold milk; scald the cream, add flour and cook well. Just before serving add the drained oysters and cook until they grow plump and the edges curl. Add the salt and butter. Serve in small scooped out tins, which have been dried out in the oven, timble shells—or on rounds of toast.

FINNAN HADDIE
Scotch Style

1 haddie — 1 tablespn. butter
1 cup cream or milk — 1 tablespn. flour
¼ teaspn. mustard

Wipe the fish with a clean cloth, loosen the skin by holding the fish downwards over the gas or fire for a few minutes. Pull off the skin and cut fish into four pieces. Place in a pan with 1 cup cold water, cook with cover on for five minutes. Heat cream, melt butter, add flour and mustard mixed, which has been blended with a little cold milk. Pour water off the fish. Lift on a platter, pour sauce over and serve very hot.

PICKLES

TOMATO CATSUP

Select only ripe tomatoes for catsup, wash, but do not peel, cut out green cores and decayed spots, quarter, measure and place in kettle. To each gallon of tomatoes add level cup finely chopped onion. Boil until both tomatoes and onions are soft. Strain, washing through all the pulp possible. Measure and add to 1 gallon of this, 1½ teaspoons cloves, 1½ teaspoons ginger, 1 teaspoon red pepper, 1½ teaspoons cinnamon, 1 teaspoon allspice, 1 teaspoon black pepper, ¾ cup sugar, ¼ cup salt, 1 pint vinegar. Boil until thick, then bottle.

UNCOOKED TOMATO RELISH

One pk. ripe tomatoes cut in small pieces, drain in a bag, sprinkle with ½ cup salt and drain 2 hours. Two cups onions chopped fine, 3 cups celery chopped fine. Combine mixture and add: 2 large red peppers, chopped, 3 cups light brown sugar, ¾ cup mustard seed, 1 teaspoon cloves, 2 teaspoons cinnamon, and 2 pts. cider vinegar. Mix all together and can cold.

GREEN TOMATO SAUCE

Two doz. large tomatoes, 1½ doz. apples, ¼ lb. salt, 4 large green sweet peppers, 1 red pepper, 2 lbs. brown sugar, 2 ounces mustard, 2 tablespoons ground ginger, 2 pints vinegar, 6 large onions. Boil 1½ hours.

CHILI SAUCE

Chop 18 ripe tomatoes, 2 or 3 red peppers, 2 onions. Add 2 tablespoons salt, 2 tablespoons ginger, 1 tablespoon allspice, 1 tablespoon cloves, 1 tablespoon mustard, 1 tablespoon cinnamon, 1 tablespoon celery seed, 1 quart vinegar, ½ cup sugar and boil for about 2 hours, until mixture is right consistency, being careful it does not scorch.

PICKLED ONIONS

Peel, wash and put onions in brine, using 2 cups of salt to 2 quarts of water. Let stand 2 days, pour off brine, cover with fresh brine and let stand 2 days longer. Remove from brine, wash, and pack in jars; cover with hot vinegar to which whole cloves, cinnamon and allspice have been added.

TOMATO SOY

Peel and slice 1 pk. ripe tomatoes and 6 large onions. Spread 1 cup salt between layers of vegetables. Let soak over night. Drain, then slice 3 large red peppers thin, add to mixture with 1 qt. vinegar, and 1 teaspoon whole cloves and 1 teaspoon allspice (in muslin bag). Cook slowly 2 or 3 hours. When nearly done add 2 lbs. brown sugar, ½ lb. mustard seed, remove from stove and add ½ oz. celery seed. Bottle hot.

MIXED PICKLES

Prepare and cut in small pieces, 2 qts. green tomatoes, 12 small cucumbers, 3 red peppers, 1 cauliflower, 2 bunches celery, 1 pt. small onions, 2 qts. string beans. Cover with brine overnight. Drain, and wash carefully. Heat 1 gal. vinegar, 2 cups sugar, ¼ lb. mustard seed, ½ oz. allspice, ½ oz. pepper, ½ oz. cloves to boiling point, add vegetables and cook until soft. Seal. (Sugar, pepper, cloves may be omitted.)

SPICED GRAPES

Wash 6 lbs. grapes and remove from the stems. Put pulp into saucepan (save the skins). Cook pulp until the seeds can be removed. Turn into colander and press pulp through, add the skins and 3 lbs. sugar, 1½ cups vinegar, ¼ cup mixed spice (cinnamon, cloves, allspice) and cook until the skins are soft and mixture is thick and jelly-like.

TOMATO JAM

Peel 12 ripe tomatoes. Boil together with 2½ cups white sugar for one hour, then add 2 cups vinegar, 1 teaspoon each of cinnamon, ground cloves and salt. Boil together until thick enough for jam. Delicious with cold meats.

PEACH CHUTNEY

Peel and stone 3 lbs. peaches. Peel and core 4 lbs. apples. Peel 3 lbs. onions. Chop all fine, add 1 lb. seeded raisins and ¼ lb. ginger, both cut fine; 1 teaspoon salt, 1 pint vinegar, a little cayenne or red pepper cut up; 2 lbs. white sugar. Boil 1 hour.

PEPPER HASTE

1 large cabbage
6 onions
9 green peppers
9 red peppers
½ cup salt
¾ cup white mustard seed
1 tablespn. celery seed
4 cups white sugar
White wine vinegar to cover

Chop finely cabbage, onions, green and red peppers; add salt and let stand over night. In the morning drain well and add mustard seed, celery seed and sugar, and cover with white wine vinegar, stand on stove until sugar is melted, but do not boil. Stir. Seal well and keep in cool place. Although not cooked it will keep for years.

CUCUMBER SWEET PICKLES

1 bushel ripe cucumbers
Alum water
Vinegar
Sugar
Cinnamon
Cloves

Peel cucumbers, cut in quarters lengthwise. Cover with alum water—allowing 1 dessert spoon of alum water to each quart of water. Heat very slowly until nearly boiling, then let cool gradually. Take from alum water and cover with very cold water, ice water if possible. Make a syrup this way —to every pint of vinegar allow 2 lbs. of granulated sugar, 2 tablespoons each of cloves and cinnamon tied in a bag, let syrup boil 10 minutes, remove cucumbers from cold water to a crock and pour over them the syrup. Re-heat the syrup three or four mornings successively and pour over cucumbers. Keep covered with a flannel cloth and a lid.

WATERMELON PRESERVE

3 quarts watermelon rinds
12 cups sugar
6 tablespns. grated orange rind
6 tablespns. grated lemon rind

Wash thoroughly and cut in strips the rind of ripe watermelons. Remove all pink pulp. Mix the rind with the sugar; let stand overnight. In the morning add grated orange and lemon. Cook until quite clear, and a rich yellow color. Bottle while hot and seal.

WATERMELON PICKLE

Melon rind
Salt
4 cups granulated sugar
2 cups cider vinegar
2 cups water
1 lemon
2 tablespns. broken cinnamon stick
2 teaspns. whole cloves
2 teaspns. allspice

Wash melon rind, discarding all pink pulp. Cut in thin strips or small pieces. Soak overnight in cold salted water (2 tablespoons salt to 1 quart water). Drain, cook in fresh water until tender; add rind to boiling spiced syrup and cook until rind is tender and clear. Pour into sterilized jars; fill to overflowing with syrup. Seal.

Syrup:

Boil together the sugar, water, vinegar, lemon and spices for five minutes, the thinly-sliced lemon and spices tied in a piece of cheesecloth. Remove spice bag before bottling.

SALADS

TO PREPARE SALAD GREENS

Wash leaves and examine very carefully for sand or parasites. When thoroughly washed pile leaves lightly in cheesecloth and keep on ice.

SIX SECRETS FOR SALAD SUCCESS

1. Serve salad greens very cold and crisp.

2. Save the outer leaves of lettuce, shred them and use as the foundation for fruit or vegetable salads.

3. Never put salad dressing on lettuce or other salad greens until just before serving as it makes the greens limp and wilted.

4. Marinate in French dressing all vegetables, meat and fish to be used in salads.

5. Make your salad attractive to look at as well as to eat. Never throw the ingredients carelessly together.

6. Don't let your salads become monotonous. Vary them frequently, and serve different dressings.

EGG SALAD

Cut 4 "hard-boiled" eggs in halves crosswise in such a way that tops of halves may be cut in small points. Remove yolks, mash, and add an equal amount of finely chopped cooked chicken. Moisten with French Dressing, shape in balls size of original yolks, and refill whites. Arrange on lettuce leaves, garnish with radishes cut in fancy shapes, and serve with French Dressing.

DEVILLED EGG SALAD

Cut 6 "hard-boiled" eggs in halves crosswise, keeping whites in pairs. Remove yolks and mash or put through a potato ricer. Add slowly enough French Dressing to moisten. Make into balls the size of original yolks and refill whites. Arrange on a bed of lettuce, and pour oil dressing around eggs.

SHRIMP SALAD

1 pint shrimps
1 head lettuce
1 hard-boiled egg
Mayonnaise dressing
Beets
Lettuce and celery tips
Pepper and salt

Strain shrimps; chop lettuce, slice egg. Place in salad bowl, a layer of shrimps, then a layer of lettuce; season with pepper and salt. Spread over all a mayonnaise dressing and garnish with beets, lettuce, celery tips and egg.

WALDORF SALAD

Mix equal parts of apples, pared and cut into small cubes, celery sliced in thin circles and English walnuts cut into small pieces. Season with salt and moisten with mayonnaise. Serve on lettuce leaf garnished with a spoonful of whipped cream and halves of English walnuts or pecans.

TOMATOES STUFFED WITH NUTS

Tomatoes
Nut meats
Green peas
Mayonnaise

Scald, peel, core and scoop out the tomatoes; fill them with finely chopped nuts and green peas which have been mixed with a little mayonnaise. Turn them upside down on a lettuce leaf; pour over them two tablespoonfuls mayonnaise dressing; garnish with olives and cress.

TOMATOES STUFFED WITH PINEAPPLE

Peel medium sized tomatoes. Remove thin slice from top of each, and take out seeds and some of pulp. Sprinkle inside with salt, invert, and let stand ½ hour. Fill tomatoes with fresh pineapple cut in small cubes or shredded, and nut meats, using ⅔ pineapple and ⅓ nut meats. Mix with mayonnaise dressing; garnish with mayonnaise, halves of nut meats, and slices cut from tops cut square. Serve on a bed of lettuce leaves.

DELMONICO SALAD

1 apple
1 head lettuce
3 oranges
¼ cup dates
¼ cup chopped walnuts
¼ cup cocoanut
1 tablespn. fruit sugar
¼ pint whipped cream
¼ teaspn. salt

Peel and core apple, cut in thin rounds; place on lettuce leaf; peel orange and cut in dices. Pile upon apple ring. Mix chopped dates, walnuts, cocoanut and sugar together. Moisten with a little cream, arrange spoonfuls of the mixture on the top of the diced orange. Serve with salted whipped cream on top.

ORANGE AND CHEESE SALAD

1 cup chopped pecans
1 pkt. cream cheese
Pepper and salt
1 tablespn. thick cream
3 oranges
Lettuce
Salad dressing

Mix pecans with cream cheese, season with pepper and salt; add cream to blend. Make into tiny balls. Peel oranges, remove seeds and white membrane and cut in ½" rings. Arrange rings on lettuce leaves and place several of the cheese balls in the centre. Serve with salted whipped cream or salad dressing.

FRENCH FRUIT SALAD

2 oranges
3 bananas
½ lb. Malaga grapes
12 English walnut meats
1 head lettuce
French dressing

Peel oranges and remove pulp separately from each section. Peel bananas and cut in ¼" slices. Remove skins and seeds from grapes. Break walnut meats in pieces. Mix prepared ingredients and arrange on lettuce leaves. Serve with French dressing.

CHICKEN SALAD

2 cups cold chicken
1 cup crisp celery
Few capers
Salt and paprika
½ pt. mayonnaise
1 head lettuce
Celery tips
Olives

Cut chicken in small dice, add the finely chopped celery and capers, season with a little fine salt and paprika, pour in the mayonnaise, mix together lightly. Pile the mixture on cup-shaped lettuce leaves and garnish with strips of pimento, celery tips, plain or stuffed olives, or any colorful garnish as desired.

TUNA FISH SALAD

2 cups tuna fish
1 cup finely cut celery
2 tablespns. capers
Salt and paprika to season
1 cup mayonnaise

Cut the tuna fish in small dice, add the finely cut celery and capers, season. Toss all lightly together, mix in the mayonnaise. Pile the mixture in lettuce cups, garnish with celery tips, stuffed olives and serve very cold.

SALAD DRESSINGS

MAYONNAISE DRESSING

1 teaspn. mustard
2 teaspns. powdered sugar
1 teaspn. salt
Speck cayenne
Yolks of 2 eggs
1½ cups olive oil
2 tablespns. vinegar
2 tablespns. lemon juice

Mix dry ingredients, add to yolks and mix thoroughly. Add a few drops of oil at a time until ½ cup is used, beating with egg-beater or wooden spoon. Then add alternately a few drops of vinegar and lemon juice and the remainder of the oil, using care not to lose the stiff consistency. It should be a thick dressing and not added to food until just before serving.

NOTE:—Have all ingredients and utensils thoroughly chilled and place mixing bowl in a pan of crushed ice while blending.

If dressing curdles, take another egg yolk and add the curdled mixture to it slowly, beating constantly.

Another method of blending is to mix dry ingredients, add to yolks and mix thoroughly. Add the vinegar and lemon juice slowly, beating well with Dover egg beater. Add the oil slowly.

BOILED DRESSING

½ tablespn. salt
1 teaspn. mustard
1½ tablespns. sugar
Few grains cayenne
½ tablespn. flour
Yolks 2 eggs
1½ tablespns. melted butter
¾ cup milk
¼ cup vinegar

Mix dry ingredients, add yolks of eggs slightly beaten, butter, milk and vinegar, very slowly. Cook over boiling water until mixture thickens; strain and cool.

FRENCH DRESSING

½ teaspn. salt
¼ teaspn. pepper
4 tablespns. vinegar
4 tablespns. olive oil

Mix ingredients and stir until well blended. Some prefer the addition of a few drops onion juice. French Dressing is more easily prepared and largely used than any other dressing.

RUSSIAN DRESSING

½ cup mayonnaise
¼ teaspn. tomato catsup
1 teaspn. lemon juice
A little finely chopped red and green pepper
Mix all well together.

OIL DRESSING

4 hard boiled eggs
4 tablespns. oil
4 tablespns. vinegar
½ tablespn. sugar
½ teaspn. mustard
½ teaspn. salt
Few grains cayenne
White 1 egg

Force yolks of "hard-boiled" eggs through a strainer, then work, using a silver or wooden spoon, until smooth. Add sugar, mustard, salt and cayenne, and when well blended, add gradually oil and vinegar, stirring and beating until thoroughly mixed; then cut and fold in white of egg beaten until stiff.

GERMAN DRESSING

½ cup thick cream
3 tablespns. vinegar
Few grains pepper
¼ teaspn. salt

Beat cream until stiff, using Dover egg-beater. Add salt, pepper and vinegar very slowly, continuing the beating.

PUDDINGS

DELMONICO PUDDING

1 quart milk
4 tablespns. cornstarch
4 eggs
3 tablespns. sugar
A pinch of salt
½ teaspn. vanilla
Apricot jam

Put the milk into double boiler to scald; blend cornstarch with a little cold milk; beat egg yolks and sugar and add to blended cornstarch with salt and vanilla; mix well. When thick turn into pudding dish, and when cool spread with apricot (or other) jam. Cover with the meringue and place in oven to brown.

CUP PUDDINGS

½ cup butter
½ cup sugar
4 eggs
2 cups flour
3 teaspns. Magic Baking Powder
1 teaspn. lemon juice
½ cup milk

Beat butter and sugar to a cream, add eggs one at a time, then flavoring. Stir in flour and baking powder (which have been sifted together) alternately with the milk. Well grease some cups or small moulds—sprinkle a few currants in the bottom of each and half fill cups with batter. Bake 10 to 15 minutes in 375° F. oven. Turn out and serve with custard or some sauce.

COTTAGE PUDDING

2 tablespns. butter
¾ cup sugar
2 eggs
1½ cups flour
1 teaspn. Magic Baking Powder
A pinch of salt
½ cup milk

Cream butter and sugar, and add beaten eggs. Sift in flour, baking powder and salt alternately with the milk. Beat all well together, put in greased pan and bake from 15 to 20 minutes. Serve with vanilla or fruit sauce.

COCOANUT PUDDING

1 quart milk
4 tablespns. cocoanut
2 tablespns. cornstarch
4 tablespns. sugar
3 eggs
½ teaspn. vanilla

Blend cornstarch with a little cold milk. Boil remainder of milk, then pour one half of it on cornstarch, stirring while doing so. Add sugar and cook 5 minutes. Pour remainder of the milk on cocoanut and let soak for ½ an hour, then add this to cornstarch mixture, and add vanilla. When cool add the well beaten eggs and bake in a buttered dish until nicely browned. Serve with cream.

COLD CABINET PUDDING

¼ box gelatine or
1 tablespn. granulated gelatine
¼ cup cold water
2 cups scalded milk
Yolks of 3 eggs
⅓ cup sugar
⅛ teaspn. salt
1 teaspn. vanilla
1 tablespn. sherry
5 lady fingers
6 macaroons

Soak gelatine in cold water and add to custard made of milk, eggs, sugar, salt; strain, cool slightly, and flavor. Place a mould in pan of ice-water, decorate with candied cherries and angelica, cover with mixture, add carefully by spoonfuls; when firm add layer of lady fingers (first soaked in custard), then layer of macaroons (also soaked in custard); repeat; care being taken that each layer is firm before another is added. Garnish and serve with Cream Sauce and candied cherries.

FIG PUDDING

1 cup flour
2 teaspns. Magic Baking Powder
¼ teaspn. salt
2 cups bread crumbs
½ cup figs
1 cup of beef suet (chopped fine)
1 egg
1 cup milk
½ cup brown sugar

Sift together flour, baking powder and salt. Add bread crumbs and sugar, then add suet and figs chopped fine. Stir all together. Add the beaten egg and milk. Turn into well greased mould and steam for 3 hours. Serve with nutmeg sauce.

CARAMEL PUDDING

3 tablespns. cornstarch
1 pint milk
1 tablespn. butter
1½ cups brown sugar
1 teaspn. vanilla
Nuts

Blend cornstarch with a little cold milk. Put butter and brown sugar in a pan and stir well until melted and quite brown, then add the scalded milk and stir in cornstarch. Remove from fire, beat well and add vanilla and chopped nuts. Pour into glass dishes. When cool decorate with whipped cream, put through a piping bag, and chopped walnuts. Burnt almonds may be used if desired.

CARAMEL CUSTARD

¼ cup brown sugar
1 pint milk
3 eggs
½ teaspn. vanilla
A pinch of salt.

Melt and brown very carefully the sugar. Scald milk and add to the browned sugar. Beat eggs slightly, then add vanilla and salt, and when the sugar is melted in the hot milk, pour very slowly over the beaten eggs. Strain, butter some cups or a mould and pour mixture in. Set in a pan of hot water and bake until, when tried with a knife, it comes out clean. Serve with a caramel sauce.

Caramel Sauce

Brown ½ a cup of sugar, add ½ a cup hot water; boil for 10 minutes.

GINGER SPONGE PUDDING

2 cups flour
2 teaspns. Magic Baking Powder
1 teaspn. ground ginger
½ teaspn. salt
½ cup butter or other shortening
¾ cup sugar
2 tablespns. corn or golden syrup
1 egg
½ cup milk

Sift together flour, baking powder, salt and ground ginger, rub in shortening, add sugar. Mix well together then add well beaten egg, syrup and milk. Beat together thoroughly, pour into a well greased pudding basin, steam 2 hours. Turn out and serve with a sweet sauce flavored with nutmeg.

NESSELRODE PUDDING

3 cups milk
1½ cups sugar
Yolks of 5 eggs
½ teaspn. salt
1 pint thin cream
¼ cup pineapple syrup
1½ cups prepared French chestnuts

Make custard of first four ingredients, strain, cool, add cream, pineapple syrup and chestnuts; then freeze. To prepare chestnuts, shell, cook in boiling water until soft, and force through a strainer. Line a 2-quart melon mould with part of mixture; to remainder add ½ cup candied fruit cut in small pieces, ¼ cup Sultana raisins, and 8 chestnuts broken in pieces, first soaked several hours in Maraschino syrup. Fill mould, cover, pack in salt and ice and let stand 2 hours. Serve with whipped cream, sweetened and flavored with Maraschino syrup.

MRS. HUNT'S CHRISTMAS PUDDING

½ lb. flour
½ lb. fine bread crumbs
1 lb. beef suet
1 lb. brown sugar
1 small teaspn. salt
1 lb. raisins
1 lb. sultanas
1 lb. currants
½ lb. almonds
½ lb. mixed peel (orange and lemon)
2 oz. citron
1 nutmeg (grated)
Rind and juice of 2 lemons
2 oz. melted butter
8 eggs
¼ cup brandy
¼ cup milk (more or less)

Stone raisins; wash and remove all stems from sultanas and currants, dry thoroughly. Shred orange and lemon peel and citron. Blanch and chop almonds. When all are thoroughly cleaned and dry, put together into a bowl and sprinkle a little of the flour over the fruit. In another bowl put flour, bread crumbs, finely chopped suet, sugar and salt. Mix well together. Now combine the two, mixing with a wooden spoon. Add grated nutmeg and lemon rind, and when all the dry ingredients are thoroughly mixed pour in the beaten eggs, melted butter, lemon juice, brandy and milk. Beat well and put into well greased pudding basins or moulds, tie down tightly so that water will not get in; boil for 8 hours. Keep puddings well covered with boiling water and do not let the water cease boiling till puddings are done and taken up. The day pudding is to be served boil again for one hour.

Serve with Brandy Sauce or Hard Sauce.

SNOW PUDDING

¼ box gelatine or
1 tablespn. granulated gelatine
¼ cup cold water
1 cup boiling water
1 cup sugar
¼ cup lemon juice
Whites of 3 eggs

Soak gelatine in cold water, dissolve in boiling water, add sugar and lemon juice; strain, and set aside in cool place; occasionally stir mixture, and when quite thick, beat with wire spoon or whisk until frothy; add whites of eggs beaten stiff, and continue beating until stiff enough to hold its shape. Mould, or pile by spoonfuls on glass dish; serve cold with Boiled Custard. A very attractive dish may be prepared by coloring half the mixture with fruit red.

CHERRY BATTER PUDDING

3 cups canned cherries
1 cup flour
1 teaspn. Magic Baking Powder
¼ teaspn. salt
½ cup sugar
1 egg
½ cup milk
2 tablespns. melted butter

Sift together flour, baking powder and salt; add sugar; add beaten egg and milk, then melted butter. Beat well. Place sweetened cherries in bottom of pudding dish, pour in the batter to cover them. Bake in oven 400° F. until the batter rises, then reduce heat to 350° F. until done. Serve with Lemon Sauce.

Any fresh or canned fruit may be used in place of cherries.

BROWN BETTY PUDDING

1 cup bread crumbs
6 large tart apples
½ cup sugar
1 teaspn. cinnamon
Butter

Butter a deep dish and put in a layer of chopped apples. Sprinkle with sugar and cinnamon and a few small lumps of butter, then a layer of bread crumbs, again a layer of apples and so on until all is used. Cover closely and steam ¾ of an hour in a moderate oven. Then uncover and brown quickly. Serve with sugar and cream or a thin boiled custard.

ROYAL DIPLOMATIC PUDDING

½ box gelatine or
2 tablespns. granulated gelatine
½ cup cold water
1 pt. boiling water
Juice of 1 lemon
1 cup sugar
½ pint wine
Candied cherries to garnish

Soak gelatine in cold water for ½ an hour, pour on this ⅔ pint boiling water, add lemon juice, sugar and wine; stir well and strain. Have two moulds, one holding 2 quarts and the other 1 quart; put a layer of jelly in large mould and place on ice. When hard, garnish with cherries cut in two; pour in a few spoonfuls of liquid (not hot) jelly to hold the cherries and then pour in enough to cover them. When the jelly is perfectly hard, set the small mould in centre of large one and fill the space between with jelly. Fill the small mould with ice and set both in a basin of ice water. When the jelly is again hard, remove the ice from the small mould, which fill with warm water and lift it out carefully. The vacant space is to be filled with custard made from following recipe:

5 eggs (yolks)
½ cup sugar
2 tablespns. wine
1 teaspn. vanilla
2 tablespns. granulated gelatine
½ cup cold water
1 scant cup milk
½ pint whipped cream

Soak gelatine in cold water. Put the milk to boil, add gelatine and eggs and sugar beaten together. Strain and add the wine and vanilla. When the custard begins to thicken, add the whipped cream. Pour the custard into the space mentioned and let it stand until it hardens. Turn the pudding out of mould and serve with soft custard poured around.

BAVARIAN CREAM

1 can pineapple (shredded)
½ oz. gelatine
1 cup sugar
1 pint heavy cream

Pour juice off pineapple. Soak the gelatine in half of it. Put other half on sugar. Put the sugar on to boil until it gets like heavy syrup. Add the dissolved gelatine and set aside to cool. Whip the cream until very stiff and beat in the syrup, gelatine and pineapple. Put into a wet mould and serve cold.

SPANISH CREAM

2 quarts milk
1 box gelatine
8 eggs
1 teaspn. vanilla
2 cups sugar

Scald the milk and add gelatine (previously soaked in half cup cold milk). Beat the yolks of eggs with the sugar. Pour into the hot mixture. Let it cook for a minute. Have the whites of eggs beaten stiff. Add flavoring to milk and pour the whole over the whites of eggs. Stir well and pour into moulds.

COFFEE CREAM

½ box gelatine
½ cup sugar
1½ cups thin cream
½ cup strong coffee (cold)

Soak the gelatine in a little cold water. Put the sugar, coffee and soaked gelatine into double boiler and cook until dissolved, then add cream and pour into a mould. Serve with whipped cream.

VELVET CREAM

1 box gelatine
1 cup sherry
¾ cup sugar
1 quart milk

Soak the gelatine in sherry. Put on the fire with sugar to melt, then strain into the milk. Stir up and put into a glass dish. Serve cold with cream.

Read Carefully Comments about Flour on Page 4

RICE AND APPLE MERINGUE

1 cup boiled rice
1 cup sugar
1 lemon
3 eggs
1 pint milk
6 sour apples

Make apple sauce and sweeten with half the sugar. Mix rice with beaten yolks of eggs and remaining half cup of sugar and milk. Put in baking dish and bake 20 minutes. When done spread apples on top. Beat whites of eggs with tablespoon of sugar until stiff. Cover apples with meringue and put in oven to slightly brown.

ORANGE TRIFLE

3 tablespns. gelatine
¼ cup cold water
½ cup boiling water
1¾ cups sugar
1¼ cups orange juice
¼ cup lemon juice
½ pint cream

Soak gelatine in cold water. Add boiling water to dissolve. Add sugar, fruit juices and grated rind of one orange. Whip the cream and add it lastly. Pour into a mould. When set serve with whipped cream or cold boiled custard.

CHARLOTTE RUSSE

¼ box gelatine or
1 tablespn. granulated gelatine
¼ cup cold water
⅓ cup scalded cream
⅓ cup powdered sugar
2 cups whipped cream
1½ teaspns. vanilla
6 lady fingers

Soak gelatine in cold water, dissolve in scalded cream, strain into a bowl and add sugar and vanilla. Set bowl in pan of ice-water and stir constantly until it begins to thicken, then fold in whip from cream, adding ⅓ at a time. Should gelatine mixture become too thick, melt over hot water, and again cool before adding whip. Trim ends and sides of lady fingers, place around inside of a mould, crust side out, ½" apart. Turn in mixture and chill. Serve garnished with cubes of Wine Jelly. Charlotte Russe is sometimes made in individual moulds; these are often garnished on top with some of mixture forced through a pastry bag and tube. Individual moulds are frequently lined with thin slices of sponge cake cut to fit moulds.

TIPSY CAKE

A stale cake
1½ pints boiled custard
½ bottle sherry or orange wine
1 wineglass of brandy
½ lb. sweet almonds

Mix wine and brandy; make a few holes in the cake with a skewer and pour the liquor over. Let the cake thoroughly soak, pouring the wine over as it runs from the cake; then stick the whole of the cake with almonds, which have been blanched and split, and pour custard over. Cake should be one that has been baked in a high fancy mould.

STRAWBERRY MOUSSE

1 quart thin cream
1 box strawberries
1 cup sugar
¼ box gelatine (scant) or
1¼ tablespns. granulated gelatine
2 tablespns. cold water
3 tablespns. hot water

Wash and hull berries, sprinkle with sugar, and let stand 1 hour; mash, and rub through a fine sieve; add gelatine soaked in cold and dissolved in boiling water. Set in pan of ice-water and stir until it begins to thicken; then fold in whip from cream, put in mould; cover, pack in salt and ice and let stand four hours, or place in freezing tray of mechanical refrigerator. Raspberries may be used in place of strawberries.

COFFEE MOUSSE

Make same as "Strawberry Mousse," using one cup boiled coffee in place of fruit juice.

SAUCES

VANILLA SAUCE

1 cup powdered sugar
½ cup butter
1 teaspn. vanilla
1 cup milk

Cream the butter and sugar, add vanilla and gradually add the milk. Place in a double boiler and stir until the sauce is creamy—no longer.

CARAMEL SAUCE

6 tablespns. sugar
1 teaspn. flour
1 cup boiling water
1 tablespn. butter
A pinch of salt
½ teaspn. vanilla

Put into a pan the sugar, flour, butter and salt. Brown well but do not burn. Add the boiling water and vanilla.

PUDDING SAUCE

1 cup sugar
½ cup butter
1 egg
½ cup wine

Cream butter and sugar, then add egg. Beat well, then gradually add wine. Serve as soon as ready.

CLEAR SAUCE

½ cup sugar
1 cup boiling water
1 tablespn. butter
1 tablespn. flour
1 teaspn. flavoring
¼ teaspn. salt

Melt butter, but do not brown; stir in the flour, add the boiling water and sugar, stirring all the time; add flavoring.

CHOCOLATE SAUCE

2 squares unsweetened chocolate
½ cup hot water
1 tablespn. butter
½ teaspn. vanilla
1½ cups powdered sugar

Combine all the ingredients and cook together for 15 minutes in a double boiler.

BUTTERSCOTCH SAUCE

1 cup sugar
1 cup white corn syrup
¼ teaspn. salt
1 cup thick cream
1 teaspn. vanilla

Cook all together in a double boiler for 1 hour.

HARD SAUCE

Cream ⅓ cup butter; gradually add 1¼ cups of powdered sugar, 1 teaspoon vanilla; beat till very light, set in ice box till chilled. A few drops of brandy may be added if desired.

BRANDY SAUCE

¼ cup butter
1 cup powdered sugar
2 tablespns. brandy
Yolks of 2 eggs
Whites of 2 eggs
½ cup milk or cream

Cream the butter; add sugar gradually, then brandy very slowly, well beaten yolks and milk or cream. Cook over hot water until it thickens as a custard; pour on to beaten whites.

CARAMEL BRANDY SAUCE

Make same as "Brandy Sauce," substituting brown sugar in place of powdered sugar.

LEMON SAUCE

1 teaspn. cornstarch
½ cup sugar
1 teaspn. butter
1 cup boiling water
1 lemon

Mix cornstarch and sugar. Add boiling water and half of grated rind and juice of lemon. Cook 8 minutes. Just before serving add butter.

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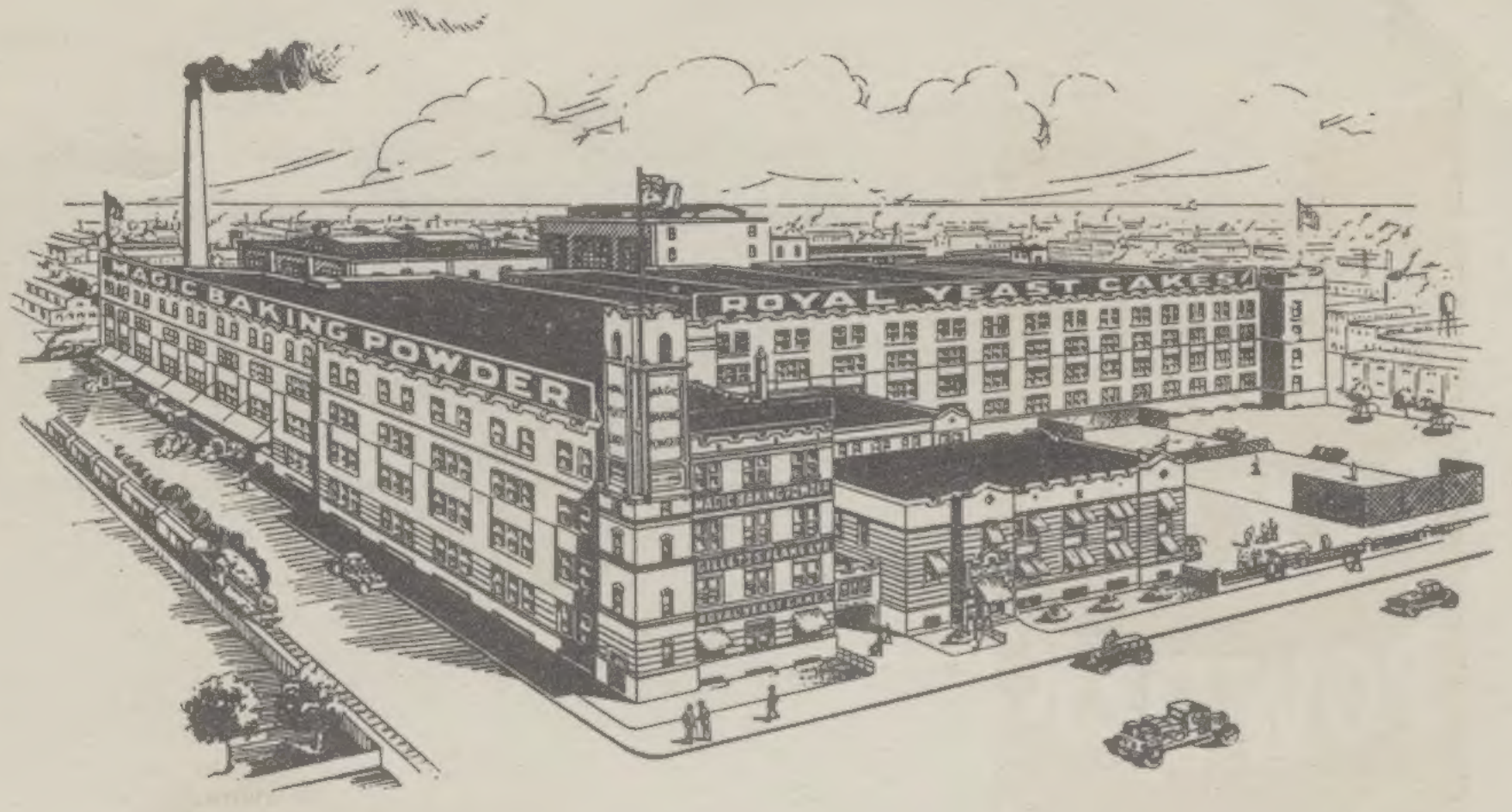

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